

Piquillos' peppers full of meat

Serving 4

INGREDIENTS:

16	piquillo peppers
300 gr	minced meat (beef and pork)
2	onions
2	cloves garlic
1 cup	tomato sauce
1 cup	beef broth
2 tbsps	flour
1 glass	wine
1/2 cup	cream
Olive oil, Salt, Pepper	

PREPARATIONS:

- 1. To make the sauce: finely chop an onion and a clove of garlic. Fry in a pan with oil. When the onion begins to brown, add the flour, tomato sauce, broth and wine. Let reduce for about 10 minutes.*
- 2. For the filling, chop the other onion and garlic. Fry in a pan with a little oil and salt. Add the minced meat with salt and pepper and cook a couple of minutes.*
- 3. Without remove from heat, add the cream and let reduce for 3-4 minutes.*
- 4. Fill the peppers with meat and place in a large saucepan and pour over the sauce.*
- 5. Simmer for 10-15 minutes.*