

## **Piquillos' peppers full of meat**

### **Serving 4**

#### **INGREDIENTS:**

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

#### **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.*