



By Joni Sare, 2017

# Bruschetta over Onion Butter w/Romesco, smoked salt and toasted coriander

## Ingredients

- Onion Butter, see recipe
- 1/4-inch slice ciabatta, or similar bread, toasted
- Romesco Sauce, see recipe
- Black beans, drained
- Arugula, chopped small
- Orange bell pepper, small diced
- Yellow bell pepper, small diced
- Marinated mozzarella ball
- Fresh-cracked black pepper
- Smoked salt
- Toasted coriander seeds, ground

## Assembly

- 1) Spread 1/4 cup onion butter.
- 2) Place toasted ciabatta on top.
- 3) Top with 1-2 Tbls Romesco.
- 4) Top with 1 Tbls black beans.
- 5) Top with 1 Tbls arugula.
- 6) Top w/1 Tbls mixed bell peppers.
- 7) Put a mozzarella ball next to the toast, on the onion butter.
- 8) Crack the pepper over all.
- 9) Sprinkle the smoked salt and ground toasted coriander over all.

## Romesco sauce

- 1 (12oz) Roasted red bell peppers
- 1 (14.5oz) Roasted tomatoes with green chilies
- 1 Tbls olive oil
- 1 Tbls toasted coriander, ground
- 1/2 teas dried oregano
- 1/2 teas garlic powder
- 1/4 teas celery seed powder
- 1/4 teas salt

- 1) Drain the red peppers and tomatoes
- 2) Blend well with the rest of the ingredients.

## Onion Butter

- 2 lbs sweet onions, sm diced
- 2 Tbls olive oil
- Salt, couple pinches
- Fresh-cracked black pepper
- 1/2 cup hot water, divided
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- 1/4 teas molasses
- 2 Tbls Dry Port
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- 1/2 cup veggie broth

- 1) Caramelize the onions, see notes.
- 2) The 2nd to last deglazing, add molasses w/1 Tbls water. Allow this to evaporate and the molasses to caramelize the onions.
- 3) The last deglazing, use the port wine, stir well, remove from pan.
- 4) In food processor, blend with the broth until nearly pureéd.

## NOTES:

- 1) For Step One of the "Onion Butter," use this procedure to caramelize the onions: [seriouseats.com/recipes/2012/08/quick-caramelized-onions-recipe.html](http://seriouseats.com/recipes/2012/08/quick-caramelized-onions-recipe.html)
- 2) For the Romesco Sauce, be sure the coriander seed is well toasted, but not charred. A little bit of charring is OKAY. And that the toasted seeds are ground to a fine powder.
- 3) This is vegan, except for the mozzarella ball.

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