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Sweet Chilli Spread

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Introduction:

This spread very rich in tastes, colour and texture. It can be used for meze and small plates. It is traditionally used in Turkey as a condiment for breakfast or with a meze table.

Preparation:

With a food processor, process the washed and deseeded peppers to nearly a paste. If you want to use the olive oil at this stage you can. Take the pepper mixture and place it into a bowl. Add the rest of the ingredients and mix well. Serve this on toast squares or in a bowl as a spread-dip. If you want to omit the oil you can. If you want a slightly less crunchy texture add less walnuts. Some people add garlic and or mint. The amount of breadcrumbs can vary, you add just enough so the mixture is firm and not runny.

Image (optional):

Crops:

[pepper\(sweet\)](#) [1]

Recipe Type:

[appetizers](#) [2]

Ingredients:

1 kilo of sweet peppers 1 handful of finely chopped walnuts pinch of chilli pinch of cinnamon pinch of cumin 2 tlbsp olive oil 1 cup of dried breadcrumbs

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Links:

[1] <http://kgi.org/crops/peppersweet>

[2] <http://kgi.org/recipe-type/appetizers>