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KITCHENWARE

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Manchego Quesadillas with Roasted Red Peppers and Onions

Makes 16 wedges; Serves 6 to 8

Wedges of tortilla, filled with roasted vegetables and oozing with warm melted Manchego cheese – the sheep’s-milk variety that is a specialty of Spain; with a firm texture, distinctive, subtle piquancy; and very pleasing melting quality -- make a surprisingly elegant snack. Try these quesadillas with a Spanish wine like a red Rioja or white Albariño.

2 red bell peppers/capsicums, seeded and quartered
2 red onions, peeled and quartered
1 to 2 tbsp olive oil
Kosher salt and freshly ground black pepper
Corn or canola oil for frying
Eight 6- or 8-in/15- or 20-cm flour tortillas
2 cups/240 g grated Manchego cheese

Preheat the oven to 350°F/180°C/gas 4.

Put the bell peppers/capsicums and onions on a baking sheet/tray. Drizzle with the olive oil and toss to coat. Sprinkle with salt and pepper. Roast, turning once, until browned and softened on all sides, about 1 hour. Remove from the oven and set aside to cool. Chop the roasted vegetables into small dice, then transfer to a bowl and toss to mix.

Heat a sauté pan over high heat. Reduce the heat to a medium and add just enough of the corn oil to coat the bottom of the pan, swirling the pan or spreading the oil with a spatula. Let the oil heat briefly, then place a tortilla in the pan and sprinkle with 1/4 cup/30 g of the cheese. Add one-fourth of the vegetable mixture, top with another 1/4 cup cheese, and cover with a second tortilla. Cover and cook until golden brown on the bottom, about 3 minutes. Turn carefully and cook until the cheese is melted and the second tortilla is golden brown, about 3 minutes longer. Repeat with the remaining tortillas, cheese, and vegetable mixture to make three more quesadillas. Let cool before cutting. Cut each into quarters and serve.

Make-Ahead: The roasted peppers and onions can be made up to 1 day in advance. Store, covered tightly, in the refrigerator. Gently reheat the vegetable mixture in a sauté pan over low heat before assembling the quesadillas.