

Hot red mojo sauce



Crush half a dozen cloves of garlic in the indispensable mortar together with half a teaspoonful of cumin and a pinch of coarse salt. When bound well, add half a hot red pepper and continue to crush.

Add paprika and finish by marinating in oil and vinegar, at a proportion of three to one approximately until the desired consistency is obtained.

Before adding the oil, you can add some breadcrumbs soaked in vinegar for a while. Again, it's all a matter of personal preference.

Mojo picón palmero, the most famous on the Islands, is made more or less in the same way, but using peppers from La Palma, which are larger than those in the rest of the Archipelago. Before making the sauce, soak these in warm water to soften so it is easier to crush them in the mortar.

Green or coriander mojo sauce

Add a *puñadito* of salt to the mortar together with a bunch of fresh coriander, finely chopped and some cloves of garlic, and a pinch of cumin.

Crush well and then add a little sliced hot green pepper and continue to work with the pestle and mortar. When a paste is obtained, add a generous dash of oil and a little less vinegar.

Some add a little white wine. This is optional.