

Chilean pebre (for dummies)

(as appetizer, serves 4)

1. Presentation

Pebre is one of my best culinary souvenirs of Chile, even though it is nothing more than a simple sauce served before the meal in restaurants through Chile. It is generally eaten on bread, but I had it once served with small galettes called "sopaipillas".

Note: this recipe still needs some tweaking with the amount of chile, onion and garlic. Even in Chile it can come in various levels of spiciness.

2. Ingredients

Tomatoes	4
Onion	1
Red chili	3
Coriander	1 Migros box (approx. 15g)
Garlic	3 cloves
Lemon	1
Fresh bread from the bakery	

3. Preparation

- Cut the *tomatoes* in quarters, remove the seeds in the pulp, put the pieces in an electric mincer.
- Cut the *onion* in pieces, put also in the mincer.
- Chop the onion and tomatoes with the machine, but not in too small pieces. Put in a salad bowl.
- Mince the *chilli* in tiny pieces and add to the content of the bowl.
- Wash the *coriander* leaves and mince them. Add to the content of the bowl.
- Crush the *garlic* cloves, put in the bowl.
- Take the juice of a *lemon* (through a sieve to keep the pips) and put into the bowl.
- Mix everything together. Keep in the fridge for a while.

4. Serving

Serve with the best possible bread (baguette, buns, ...). The sauce is taken with the tip of a knife and eaten on a piece of bread.