

Pepper Ice crush



Ingredients:

2 red peppers roasted and skinned;

1 spoon of sugar;

1 spoon of Vincotto Primitivo;

Salt;

Pepper;

Basil's leaves

Blend all the ingredients and put it all in a rectangular bowl which is with low edges (like trays to make ice). Then put the tray in the freezer for about two hours stirring every half hour with a fork to break the crush. Serve it in frozen cups that you will decorate with small basil's leaves.