



# Calabrian-style peppers

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	9 Mins
Portions	8
Appliance	Combair SE from 2015

## Preparation

2 sweet peppers, red

### **(Pre-)heat space to level 5 with Grill**

Wash, quarter and deseed the sweet peppers. Remove the stalk and white membrane. Place the sweet pepper quarters on a wire shelf. Put the wire shelf at the topmost level in the preheated cooking space. Put the lined baking tray one level lower. Grill.

### **Put the pastry in**

### **Grill level 5 for 9 Mins**

Grill the peppers until their skins blister and char. Take the peppers out of the cooking space and remove their skins.

50 g feta

50 g cream cheese

1½ tbsp single cream

Pepper, coarsely ground

For the filling, crush the feta with a fork, stir in the cream cheese and single cream, then season with pepper to taste.

Spread the feta mixture evenly on the strips of sweet pepper and then roll them up.

## Tips

Courgettes can also be used in this recipe instead of sweet peppers. Top and tail the courgettes, cut into approx. 2.5 cm thick slices, hollow them out a little, grill, fill with the feta mixture and garnish with diced peppers.

## Accessories

Wire shelf

Baking tray





## Additional information

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