



# Calabrian-style peppers

Рецепт від V-ZUG AT



готування	30 хв
Час	9 хв
готування	
Порції	8
Прилад	Combair SE з 2015 року

## Preparation

2 sweet peppers, red

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

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.

### **Заснути страву для випікання**

#### **Гриль level 5 for 9 хв**

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.

## Поради

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.

## Акcesуари

Wire shelf

Baking tray





## Додаткова інформація

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Складено

11.12.2019

