# Calabrian-style peppers

Рецепт від V-ZUG AT



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|---|---|
| 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.

**Засунути 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.

## Аксесуари

Wire shelf

Baking tray

## Додаткова інформація

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| Складено | 11.12.2019 |