



Recipe of the Month- January 2008

Pepper rolls

Make 8

Ingredients:

- 8 Peppers (Use red, Yellow and orange)
- 2 x 125g Rolls of creamy goats cheese, crumbled (if you don't like goats cheese feta works brilliant as well)
- 50g Cashew nuts, chopped
- 4 Sun dried Tomatoes, chopped
- 60ml Parmesan cheese, grated
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- 60ml Olive oil

Method:

1. Roast peppers under grill turn while grilling so all sides of the pepper are charred. Cover while hot into a container or a plastic bag to sweat. When cooled, peel off the skin.
2. Cut each pepper in half and remove pits.
3. Mix rest of ingredients except the olive oil in a mixing bowl, spoon a teaspoon on each half, and roll up in a sausage roll effect.
4. Pack the rolls in a shallow dish with the seam at the bottom. Mix the olive oil with some of the liquid from the peppers and pour over the rolls. Serve with brochette and rocket.



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