



Roasted Peppers

Stuffed with Goat Cheese



A great meal, complemented by excellent service and extraordinary attention to detail, makes dining and great real estate deals equally satisfying and successful.





Roasted Peppers Serves 4

Ingredients

4 large red or yellow bell peppers, roasted, peeled, slit open down one side, cored and seeded

Maldon sea salt and freshly ground black pepper

¼ pound mild soft goat cheese, such as Coach Farm

6 basil leaves, 4 leaves cut into chiffonade, 2 leaves reserved for garnish

2 tablespoons pine nuts, toasted

Scant ¼ cup sultanas (golden raisins), plumped in hot water for 10 minutes and drained

2 tablespoons bread crumbs

About 2 tablespoons extra virgin olive oil

Pinch of cayenne (optional)

Method

Position a rack in the upper third of the oven and preheat the oven to 475°F.

Place the peppers peeled side down on a cutting board and flatten them slightly. Sprinkle with sea salt and pepper. Spread one-quarter of the goat cheese down the center of each pepper, shaping it into an oval. Scatter the basil chiffonade evenly over the goat cheese, and follow with the pine nuts and sultanas. Fold each pepper over to create a package (like a canoe on its side). Press down gently to flatten slightly.

Place the stuffed peppers on a baking sheet. Sprinkle with the bread crumbs and drizzle a little olive oil over each one. Sprinkle with cayenne, if using.

Bake for about 10 minutes, until the bread crumbs turn golden and the goat cheese is bubbly.

Arrange the peppers on small plates and tear the remaining basil leaves over for garnish. Drizzle with a bit more olive oil, if desired.

