

**MONDAY - STARTER**

**Stuffed Red Pepper/Vegan Stuffed Pepper**

**Serves: 10 Persons/2 Persons**



**Recipe Ingredients**

**Standard Red Peppers**

Not suitable for **VG/LF/P** (see page 3)

- 5 Red peppers
- 10 slices Blue cheese
- 10 slices Camembert
- 10 slices Tomme
- 10 slices Chorizo
- Mixed leaves
- French dressing & balsamic reduction

Not suitable for **GF/V** (see page 3)

**Garlic Bread**

Not suitable for **VG/LF**

- 1 Baguette/ **Gluten Free bread for GF**
- 250g Butter
- 1 tsp Minced garlic
- 1 tbsp Chopped curly parsley

**Vegan stuffed pepper**

**V/VG/LF/P** (see page 3)

- 1 Red pepper
- 100g Frozen onions
- Pinch Frozen garlic
- 100g Frozen mushrooms
- ½ Courgette, chopped
- 2 Bulbs of spinach
- Mixed leaves
- French dressing & balsamic reduction

**Morning Preparation**

**10:00am** (Once the brownie is in the oven and the concasse has been made)

280. Make the **vegan** stuffing by placing all of the ingredients together with a splash of vegetable oil in a small saucepan.
281. Cook on a low heat for 10-15 minutes until cooked through.
282. Halve and de-seed all the red peppers.
283. Line a baking tray and drizzle with veg oil and seasoning.
284. Place peppers in the tray and repeat the seasoning again.
285. Defrost the salmon
286. Remove vegan stuffing from the heat, season to taste, cover with cling film and leave aside.
287. Cover green beans with water.
288. Put all ingredients for canapes in a saucepan, ready for the evening, if you have **vegan** or **lactose free** guests remove a portion before adding the cream
289. Put the peppers on the middle shelf and roast for 5 minutes until slightly softened.
290. Clean the kitchen whilst waiting for the peppers to cook.
291. Remove, cover and leave peppers on the side.



# CHARDONS

## Evening Preparation

### 5:00pm

292. Add 1 slice of chorizo to each pepper. Do not add chorizo to V/VG/GF
293. Top with 1 piece of each of the 3 cheeses per pepper.
294. Fill the vegan peppers with the filling made earlier and put them in their own piece of foil so they are not touching the other peppers.
295. Sprinkle with dried herbs and leave on the side ready to be baked later.
296. Slice the baguette diagonally into 1cm slices.
297. Place on a baking tray, drizzle with veg oil and toast in an oven preheated to 180°C for 2 minutes on each side.
298. When ready, set aside until service.
299. Melt the butter for the garlic butter in a small saucepan on a low heat.
300. Defrost the garlic on a chopping board, sprinkle with salt and press into a paste using the back of your knife.
301. Take the butter off the heat and add the minced garlic, pepper and parsley to the pan and mix together well. Leave on the side.

### 7:00pm

302. Dice washed lettuce into small pieces and place in a glass bowl.
303. Check on the pea soup canapé.

### 7.10pm

304. Put the stuffed peppers in the oven at 180°C to warm through.
305. After serving, cook the pasta.

## To Serve

306. Garnish the plates with mixed diced lettuce, placing 1 handful of leaves in the centre of the plate. Place the stuffed pepper on top of the lettuce, garnish with garlic toast (if not LF/VG) and drizzle with French dressing and balsamic reduction.

### **CHEF'S TIPS**

- ★ Use a selection of 3 left-over cheeses from the cheese board for this dish.
- ★ Check with the guests if they like the specific cheeses that are going to be used.
- ★ For vegetarians, leave out the chorizo.
- ★ For gluten free, leave out the chorizo and use gluten free bread for the garlic toast.