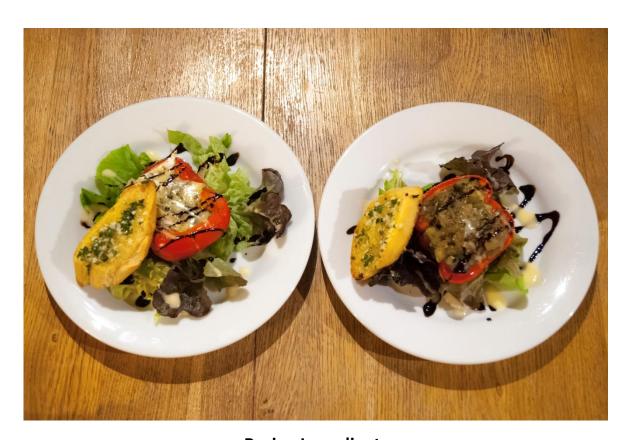


MONDAY - STARTER

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 Not suitable for GF/V (see page 3)

Mixed leaves

French dressing & balsamic reduction



Garlic Bread

Not suitable for VG/LF

1 Baguette	Gluten Free br	read for GF
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250g Butter

1 tsp Minced garlic

1 tbsp Chopped curly parsley

Vegan stuffed pepper

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

1 Red pepper100g Frozen onionsPinch 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.



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.