

# CHARDONS

## DAY 4 - STARTER

Three Cheese Stuffed Pepper with chorizo on a bed of dressed salad leaves and garlic bread

(S), (V), (GF), (NF)

*Serves: 10 Persons/2 Persons*



### Recipe Ingredients

#### Standard Red Peppers

- 5 Red peppers
- 10 slices Blue cheese
- 10 slices Camembert
- 10 slices Tomme
- 10 slices Chorizo Not suitable for (V), (GF),
- Mixed leaves
- French dressing & balsamic reduction



### Garlic Bread

Not suitable for (VG), (LF)

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

### Morning Preparation

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

1. Cook on a low heat for 10-15 minutes until cooked through.
2. Halve and de-seed all the red peppers.
3. Line a baking tray and drizzle with veg oil and seasoning.
4. Place peppers in the tray and repeat the seasoning again.
5. Defrost the salmon
6. Put the peppers on the middle shelf and roast for 5 minutes until slightly softened.
7. Clean the kitchen whilst waiting for the peppers to cook.
8. Remove, cover and leave peppers on the side.

### Evening Preparation

**5:00pm**

9. Add 1 slice of chorizo to each pepper. Do not add chorizo to (V), (VG), (GF),
10. Top with 1 piece of each of the 3 cheeses per pepper.
11. Sprinkle with dried herbs and leave on the side ready to be baked later/ use gluten free bread (GF)
12. Slice the baguette diagonally into 1cm slices.
13. Place on a baking tray, drizzle with veg oil and toast in an oven preheated to 180°C for 2 minutes on each side.
14. When ready, set aside until service.
15. Melt the butter for the garlic butter in a small saucepan on a low heat.
16. Defrost the garlic on a chopping board, sprinkle with salt and press into a paste using the back of your knife.
17. 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**

18. Dice washed lettuce into small pieces and place in a glass bowl.



# CHARDONS

19. Check on the pea soup canapé.

**7.10pm**

20. Put the stuffed peppers in the oven at 180°C to warm through.

21. After serving, cook the pasta.

### To Serve

22. 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 and drizzle with French dressing and balsamic reduction (should have supply made from Tartiflette night)

### Dietaries

**(V)** – Leave off the Chorizo for vegetarian guests

**(GF)** – Use gluten free bread for the garlic bread and leave out the chorizo as it contains gluten