



Recipe name:

Yellow piquanté pepper canapés

Recipe description:

A quick and easy salad with minimal cooking of fluffy tabbouleh or giant couscous with blitzed broccoli, PEPPADEW® Yellow Piquanté Peppers, pomegranate, and seared halloumi dressed with a mix of olive oil, lemon juice, garlic, mint and parsley.

Prep Time

15 minutes

Cook Time

2-3 minutes

Serves:

8

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Lunch / Snack / Starter

Occasion:

Party Food / Picnic

Ingredients:

- 100g soft cheese with herbs and garlic
- 16 PEPPADEW® Yellow Piquanté Peppers
- 16 blinis, warmed
- ½ cucumber, cut into ribbons

- 5g fresh dill

Method:

1. Place the soft cheese into a piping bag fitted with a small nozzle.
2. Pipe the soft cheese into each Yellow Piquanté Pepper.
3. Arrange the cucumber ribbons decoratively onto the blinis and top with a filled pepper, garnish with dill fronds and serve.

Serving Suggestions:

Parties