

**LE
19**

30 YEARS

MANCHEGO STUFFED MINI PEPPERS



Serve these vibrant tapas with accompaniments such as sliced Serrano ham, chorizo and crusty bread for a timeless casual spread to enjoy with a glass of Terremoto.

Yield: 24 stuffed pepper halves

INGREDIENTS:

- 12 multicoloured mini bell peppers (approx.)
- 1 tbsp olive oil
- Pinch salt and pepper
- 4 oz cream cheese, softened
- 1 cup shredded MancheGO cheese
- ½ cup finely chopped Manzanilla olives (with pimientos)
- ¼ cup mayonnaise
- 2 tbsp finely chopped parsley
- 1 large clove garlic, minced
- ¼ tsp smoked or Spanish paprika
- Toasted sliced almonds and additional chopped parsley (optional)

METHOD:

- Preheat grill to medium-high (400°F/200°C).
- Halve peppers, remove seeds and ribs but keep stems intact for presentation. Toss with oil, salt and pepper. Place peppers on grill, cut-side-down. Grill for 2 minutes or just until slightly charred on cut sides. Remove to a tray, arrange cut-side-up.
- Blend cream cheese with MancheGO cheese, olives, mayonnaise, parsley, garlic and paprika until well combined. Pipe or spoon cheese mixture into pepper halves. (Peppers can be made ahead and reserved in refrigerator for up to 2 days.)
- Line grill with foil; place peppers, stuffed-side-up, on grate. Cook, barbecue lid down, for 6 to 7 minutes or until cheese is oozy and bottoms are lightly charred. Let stand for at least 5 minutes before serving. Serve warm or at room temperature. Garnish with almonds and parsley (if using).

TIP: To prepare peppers in an oven, preheat oven to 400°F (200°C). Arrange oiled peppers, uncooked, on a parchment-lined baking sheet. Bake for 8 to 10 minutes or until peppers are softened and cheese is oozy.

PAIR WITH: LE19 TERREMOTO TEMPRANILLO

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