

Roasted Peppers with Goats Cheese

1 Pepper per person (use a mixture of red, yellow and orange, but not green as it stays bitter)

Black Olives

Tomatoes (cut into 6 wedges)

Buche de Chèvre - Goat Cheese

Herbes de Provence

Salt & Freshly Ground Pepper

Olive oil

Using the lines on the outside of the pepper as a guide, cut the pepper into 3 or 4 segments. Cutting it this way creates a form of cradle which stops the other ingredients falling out during cooking.

Place the pepper pieces on a baking tray large enough for them to be nicely packed in on a single layer.

Put 1 or 2 olives in each segment depending on size.

Put 1 or 2 wedges of tomatoes in each segment depending on size.

Drizzle some olive oil over the peppers. Then sprinkle some salt, Herbes de Provence (or just thyme and/or oregano as you wish) and freshly ground pepper over everything.

Loosely cover with some aluminium tin foil and put in a cold oven at 180°C. After 90 minutes, take the foil off. Around the 2 hour mark, see if they are starting to get quite soft. If so, take them out, put on discs of goats cheese, and then back in the oven for another 5-10 minutes while they melt.

Bon appétit!

La Belle Demeure, Dordogne