



PEPPERS GRATIN WITH CORIANDER

Categoria: Side dishes **Difficoltà:** molto facile 🟢

Ingredienti per 4 persons

- 8 peppers
- 3 tablespoons of breadcrumbs
- 80g grated pecorino cheese
- 2 tablespoons of capers in oil
- oregano, to taste
- fresh coriander, to taste
- extra virgin olive oil, as needed
- salt, to taste
- provola or smoked cheese, shavings, to taste
- taggiasche olives, to taste

Halve the peppers lengthwise and remove the seeds and filaments.

Heat 3 tablespoons of oil in a frying pan and cook the peppers gently for 20/25 minutes, to soften a little.

Sprinkle over the breadcrumbs, then the grated pecorino, the drained capers and a pinch of oregano.





Turn them every so often and cook for another 15 minutes. If they get too dry, add a little hot water.

Once cooked, season with salt and add a little more oregano and the coriander: the peppers are now ready to serve.

Garnish with shavings of provola or smoked cheese and the taggiasche olives.