STUFFED SWEET GREEN ITALIAN CHILI PEPPERS (FRIGGITELLI)

Categoria: Starter **Tempo di preparazione:** 50 minutes **Difficoltà:** medio

Ingredienti per 4

- 250 g of sweet green Italian chili peppers (friggitelli)
- 1 glass of muscat wine
- 20 g grated pecorino cheese
- chopped coriander, to taste
- mint, to taste
- salt, to taste
- black pepper, to taste
- 1 egg
- 4 dried tomatoes
- 50 g ricotta
- 2 ripe salad tomatoes
- 30 g breadcrumbs
- extra virgin olive oil, as needed

These small, delicious, sweet Italian chili peppers, a little twisted in shape, have the taste of chili peppers but without the heat. The traditional recipe is to cook them with tomatoes but we suggest a new way to enjoy them: stuffed with a mixture of ricotta and herbs and placed on a tomato sauce.

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 50 minutes**
Serves: **4**

Method

Blanch the sweet Italian chili peppers for 3 minutes in salted water to which you've added the muscat wine.

Cut off the tops (stem end), remove the seeds and fill them with a mixture of pecorino cheese, chopped coriander, chopped mint, salt, black pepper, the egg, the 4 dried tomatoes (soaked in hot water, drained, and chopped) the ricotta and the breadcrumbs. Place the stuffed peppers on a baking tray and cook in a preheated oven at 150°C for 4-5 minutes. Remove and set aside while you make the sauce.

Put the tomatoes in boiling water for 30 seconds, remove, peel and chop them, removing all the seeds. Sauté briefly in extra virgin olive oil and season with salt; blend until a smooth sauce.

To assemble, first spread the tomato sauce on the serving dish, then place the stuffed, baked sweet chili peppers on top.

Chef's tip: If some of the stuffing is left over, use it to make small fried balls to serve as a tasty appetizer. Enjoy!