

Roasted Peppers

This deliciously tasty dish is suitable for vegetarians, and would make a main meal for 2 or a starter for 3-4. As an option, you can put a few slices of cheese, such as mozzarella or cambozola, on top of each halved pepper for a couple of minutes at the end of cooking time.

4 peppers (red, orange, yellow)
4 to 8 pieces of sundried tomato in oil, chopped
4 or 6 fresh tomatoes, depending on size, quartered
2 or 3 cloves of garlic, to taste, peeled and sliced
Approx. 20 stoned black olives
1 tbsp olive oil (or use the oil from the jar of sundried tomatoes)
salt and black pepper

Halve the peppers through the stalk, leaving the stalks on to help them hold their shape. Remove the seeds and any white pith. Place the halves in the Remoska base, where they should just fit in a single layer, cut side up. Layer the fresh and sundried tomatoes inside the peppers. Tuck the garlic slices, along with the olives, in and around the tomatoes. Season well with salt and black pepper, then drizzle with olive oil. Put on the lid, switch on and cook for 45 minutes.

When serving, pour some of the juices from the base over the top of each pepper. You could scatter with fresh basil leaves if you have some.

