

ROASTED RED PEPPER CHERRY TOMATO, RICOTTA & ANCHOVIES

INGREDIENTS

4 - 6 red bell peppers
6-12 oil-packed anchovy fillets, finely
chopped
1 garlic clove, peeled
1 cup basil leaves, divided
Kosher salt, freshly ground pepper
2 tablespoons plus $\frac{1}{3}$ cup olive oil
1 pint cherry tomatoes, halved
 $\frac{1}{3}$ cup fresh ricotta
 $\frac{1}{4}$ cup pitted small black and/or green
olives
Flaky sea salt

INSTRUCTIONS

Step 1: Over an open flame, or in a 225C oven place the red peppers and char until the skin is blackened all round. Remove, set aside and place in a bowl covered in clingwrap, allow to cool

Step 2: Once the red peppers have cooled enough, carefully remove the blackened skin, seeds and any membranes and cut the peppers into generous strips.

Step 3: Add the peppers to a bowl and add 4 tbsp olive oil and 2-3 tbsp red wine vinegar and season with salt and pepper, toss to coat. Then arrange the peppers in a layer on your serving plate.

Step 4: Meanwhile, blend $\frac{3}{4}$ cup basil, $\frac{1}{3}$ cup oil, 1 clove of garlic and ricotta in a blender until smooth; season the mix with salt and black pepper.

Step 5: Then top the roasted red peppers with tomatoes, dollops of flavoured ricotta, olives, and remaining basil, then drizzle with olive oil and season with sea salt and black pepper.

THE COOKERY

by The Secret Jozi Chef

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