

HTIPITI

For the leek pie

2 red peppers, cleaned and sliced in half
white membranes removed
200 g feta cheese
¼ cup olive oil, extra virgin
1 tablespoon red wine vinegar
1 teaspoon chilli flakes, dried
1 pinch salt
1 pinch pepper

Instructions

Step 1: Preheat your oven to 200 deg C / 180 deg C fan-forced. Clean your peppers and slice them in half. Place on a lined baking tray and roast for 20 minutes until the skin blisters and is dark.

Step 2: Place the roasted red peppers in a small bowl and cover with a plate. Make sure the plate provides a seal. We want to sweat the peppers and make it easier to peel the blistered skin.

Step 3: Remove the plate after ten minutes and clean the peppers by peeling the charred bits.

Step 4: Place the roasted red peppers, feta cheese, olive oil, chilli and seasonings in the food processor. Blend until the mixture comes together and forms a paste.

Step 5: Serve immediately or refrigerate for a few hours and serve later.

THE COOKERY

by The Secret Jozi Chef