

TIROKEFTTERI

INGREDIENTS

4 red bell peppers
1/4 cup extra-virgin olive oil
2tbsp red wine vinegar
2 garlic cloves, peeled
2 cups crumbled feta cheese
1-2 red chili (optional)

METHOD

Step 1:

Char peppers directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag 10 minutes. Peel, seed, and quarter peppers.

Step 2: Puree peppers, oil, garlic, red wine vinegar and cheese in processor (add the chili at this stage if using). Season with salt and pepper. Chill at least 3 hours or overnight.

THE
COOKERY

by The Secret Jozi Chef