

# HTIPITI

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## 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