



## Ingredients 4 Portions

🖊 = Kotányi Produkte

4 piece Red pointed pepper

100 g Couscous

200 g Sheep's cheese

30 g Olives, pitted

3 piece Garlic cloves

0.5 tsp. Oriander, Ground

1 tbsp. / Thyme, Crushed

1 pinch Cinnamon, Ground

1 pinch / Turmeric, Ground

Olive oil

For the dip

150 g Peas

100 ml Cream

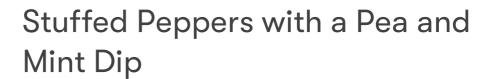
1 Handful of fresh mint,

plucked and roughly

chopped

1 pinch 

Sea Salt, Coarse



**(**可 35—45 Min **(** 口 口 口

## Preparation

- 1 Cut the pointed pepper in half, cut out the stalk, then remove the seeds and pith.
- 2 Add the couscous to a bowl. Add salt, turmeric, cinnamon, ginger, coriander and sliced olives. Pour over around double the amount of boiling water and allow to infuse.
- 3 Peel and finely chop the garlic. As soon as the couscous has cooled down, crumble the sheep's cheese and mix with the mixed peppercorns, finely chopped garlic and thyme.
- 4 Preheat the oven to 180°C (356°F).
- 5 Place the pepper (cut side up) in an oiled oven-proof tin and stuff with the couscous mixture.
- 6 To make the pea and mint dip: Heat all the ingredients in a small pan, blend and season with salt to taste. Bake the stuffed pointed peppers for 25 to 30 minutes and then serve with the sauce.

