

White Stilton PDO Hartington marinated with grilled vegetables



Informations

People: 4

Preparation: 45 min. Cooking time: 15 min.

Ingredients

- 200 g of White Stilton PDO Hartington1 red bell pepper
- 1 green bell pepper
- 1 zucchini
- 1 eggplant
- 2 cloves of garlic1 pinch of dried oregano
- 1 g of cracked black pepper
- 1/4 cup of extra virgin olive oil
- Freshly ground pepper
- Slices of bread

Preparation steps



- 1. Preheat the grill to medium-high heat.
- 2. Wash and cut the bell peppers in half, remove the seeds, and slice them.
- 3. Cut the zucchini and eggplant into slices about 1 cm thick.
- 4. Arrange the vegetables on a baking sheet, ensuring even distribution.
- 5. Brush the vegetables with a little olive oil on both sides. Season with pepper, chopped garlic, and dried oregano.
- 6. Grill the vegetables for about 10 to 15 minutes, turning them halfway through, until they are tender and lightly browned.
- 7. Remove the vegetables from the grill and let them cool slightly.
- 8. Mix the vegetables with the crumbled cheese and add the cracked black pepper.
- 9. Place the mixture in a jar and cover with the remaining olive oil.
- 10. ?? Allow the cheese and vegetables to marinate for at least 30 minutes at room temperature.
- 11. Serve the marinated vegetables and cheese on toasted bread slices.

? **Tips and Ideas:** Drizzle with balsamic vinegar to add an extra flavor. This recipe can be served with a salad, toast, or as an antipasti. This recipe is ideal for summer meals or barbecues. Feel free to adjust the seasonings according to your personal preferences.