

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 Hartington
- 1 red bell pepper
- 1 green bell pepper
- 1 zucchini
- 1 eggplant
- 2 cloves of garlic
- 1 pinch of dried oregano
- 1 g of cracked black pepper
- ¼ 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.