

# Grilled pepper carpaccio, Feta PDO Kissas

## Informations

People : 4



## Ingredients

- 120 g Feta PDO Kissas
- 2 red peppers
- 2 yellow peppers
- 40 g pitted black olives
- 10 cl olive oil
- A few basil leaves
- Table salt, pepper

## Preparation steps

Preheat barbecue to 220°C.

Wash peppers and cut in half, remove ribs (pith) and stalk then put underneath barbecue hood.

When skin begins to blacken and split, remove from barbecue and place in a recipient with a lid. The condensation will help you remove the skin.

Peel peppers, cut into strips and leave to marinate in olive oil.



Arrange marinated peppers on serving plates, sprinkle with diced Feta and garnish with basil and thinly sliced olives.

? **Tip:** You can make this recipe with other vegetables such as courgettes and aubergines.