

Pan-fried Picandou cheeses, griddled asparagus and drop peppers

Informations

People : 4

Preparation : 30 min.

Cooking time : 20 min.



Ingredients

- 12 Picandou cheeses
- 20 green asparagus spears
- 100 g marinated red drop peppers
- 2 eggs
- 80 g flour
- 80 g breadcrumbs
- 5 cl olive oil
- Table salt
- Pepper

Preparation steps

1. Preheat barbecue to 220°C.
2. Peel asparagus and cut in half lengthwise.
3. Sear asparagus spears on both sides on sear grate. Season and keep hot.
4. Meanwhile, prepare the cheeses: beat eggs in a bowl.
5. Coat cheeses in flour then beaten egg then breadcrumbs.
6. Fry breadcrumb cheeses in olive oil over a gentle heat.
7. When both sides are golden brown, serve with grilled asparagus and marinated red drop peppers.
8. Season with a grind of pepper and a drizzle of olive oil.

? **Tip:** The breadcrumb cheeses can be served with a green salad and some quartered tomatoes. Or they make a great accompaniment to grilled meats.