

PIQUILLO PEPPERS STAFFED WITH CODFISH CREAM, BROAD BEANS CREAM AND CLASSIC VINEGAR CREAM



INGREDIENTS FOR 4 PORTIONS

- 12 Roasted Piquillo Peppers
- 200g Codfish Cream
- 200g Broad Beans Cream
- q.s. Crema Di Aceto With Aceto Balsamico Di Modena Pgi
- q.s. extra virgin olive oil
- q.s. vegetable broth

METHOD

- In a saucepan heat the broad bean cream with vegetable stock.
- Separately stuffed piquillo peppers with codfish cream and lightly cook in the oven.
- Place the cream of broad beans on a hot plate, the peppers on top, garnish with oil and vinegar cream. Serve.

PRODUCTS IN THIS RECIPE



Roasted Piquillo Peppers



Codfish Cream



Broad Beans Cream



**Crema Di Aceto With
Aceto Balsamico Di
Modena Pgi**