

Pâte à Brillat with olives and grilled peppers

Informations

Preparation : 10

Cooking time : 10



Ingredients

- 1 red pepper
- 1 green pepper
- 1 yellow pepper
- 50 g sliced black olives
- 50 g sliced green olives
- 30 ml olive oil
- freshly ground pepper

Preparation steps

1. Preheat the grill.



2. Place the peppers under the grill and grill all sides.
3. Take the peppers out and let them cool in an airtight bag to make them easier to peel.
4. Remove the skin from the peppers and dice finely.
5. Pour the cheese into the very cold bowl of your stand mixer fitted with the flat beater.
6. Mix the cheese for 1 to 2 minutes to loosen it.
7. Add the sliced olives and the diced peppers.
8. Season with the freshly ground pepper and olive oil.
9. Transfer to a bowl and leave to chill.