

Picandou® and Sweet Pepper Confit Kebab

Informations

People : 4

Preparation : 20 min.

Cooking time : 5 min.



Ingredients

- 4 Picandou®
- 4 Kebab bread
- 4 yellow bell pepper
- 4 red bell pepper
- 20 cl olive oil
- 8 g basil
- 8 g chives
- Fleur de Sel
- Pepper

Preparation steps

1. Wash the bell peppers, remove the seeds, peel them with a peeler, and dice them. Sauté the diced peppers gently in a pan with a drizzle of olive oil, salt, and pepper.
2. Wash the herbs and leave them whole, then pat them dry with paper towels.
3. Cut the kebab breads lengthwise but not all the way through.
4. Slice the Picandou® cheeses in half.
5. Arrange the seasoned confit peppers in each bread, add the Picandou® cheese halves with the herbs.