



Grilled Bell Peppers with Ricotta and Pine Nut Cream

Peperoni with Ricotta and Pine Nuts – Delicious Italian Antipasti with Pesto Verde

Easy 4 Servings 60 min.



Antipasti—the popular appetizers of Italian cuisine, enjoyed since ancient Rome. The versatile combinations of ingredients ensure there’s something for every taste. Grilled vegetables, in particular, are often a favorite, as in this recipe: Toasted ciabatta spread with pesto verde, grilled bell peppers, and a homemade cream made from pine nuts and ricotta makes for a delicious appetizer. Tasting your grilled antipasti is sure to have you dreaming of your next vacation in Italy. Magnifico!

Ingredients

2 red bell peppers
2 tbsp ORO di Parma
Pesto Verde
100 g ricotta
50 g pine nuts
1 lemon
Sea salt and freshly
ground black pepper
1 ciabatta loaf (8 slices)

Step 1: The Preparation

Cut the bell peppers in half and place them on a baking sheet. Bake them in the oven at 180 °C for 30 minutes, then let them cool. Meanwhile, grate some zest from the lemon. Afterward, you can remove the seeds and peel the bell peppers.

Step 2: Ricotta and Pine Nut Cream

First, toast the pine nuts. Season the ricotta with salt and pepper, then add the pine nuts and grated lemon zest. Now all you have to do is stir the mixture and set it aside. Molto facile!

Step 3: The Finale

Slice the ciabatta bread into equal-sized slices and drizzle them with a little olive oil. Then season with salt. Bake the slices in the oven at 180 degrees for 10 minutes, then spread ORO di Parma Pesto Verde on them. Place the grilled bell peppers on the bread slices and serve with the delicious ricotta and pine nut cream. Buon appetito!

Used products:



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