

## **CAPRINO BELL PEPPER ROLLS**

*Caprino* Bell pepper rolls are a go-to option when you want to surprise your guests with some colorful, light and simple appetizers.

Not only are they delicious, but they're really cute to look at, totally Instagram -worthy and they'll add a touch of style to your dinner party!

### **PREPARATION**

Rinse and dry bell peppers, then roast for 20 min at 250° C.

When they're perfectly roasted, take them out of the oven and into a sealed plastic bag, where you'll let them "sweat" for 15 min. Then, peel them carefully so as not to break them.

Carve 8 slices out of two peppers (divide each one in four parts), get rid of seeds and strings in the inside.

Place the slices on a dish and sprinkle some salt, pepper and chives. Put a dollop of *Caprino* (Cow's milk) cheese on every slice, then roll the pepper around the cheese.

Tie the roll together with chives and cut it in half. Place all 8 bell pepper rolls on a serving dish and drizzle some extra virgin olive oil.

### **SERVE AND ENJOY!**

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