

# What Katie ate...

## ROASTED RED PEPPER WITH WALNUTS, GOAT + BLUE CHEESE

### YOU WILL NEED

8 long red Marconi peppers  
300g Goat cheese  
125g Stilton cheese  
3 plump garlic cloves, peeled + minced  
Juice + zest 1 large lemon  
1 tsp French mustard  
1/4 tsp dried chilli flakes  
100g walnuts, toasted  
1/2 tsp fresh thyme leaves  
Good quality extra virgin olive oil  
Maldon sea salt flakes  
Freshly ground black pepper  
Extra thyme springs, to garnish

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**SERVES 4**

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Preheat oven to 180 °C/350 °F.

In a bowl combine both cheeses, minced garlic, lemon zest and juice, mustard, chilli flakes, half the walnuts and the thyme leaves. Combine well and season to taste with crushed sea salt flakes and freshly ground black pepper. Transfer to a piping bag fitted with a straight 2-3cm nozzle.

Cut the peppers in half length-ways and cut away the white membrane. Pipe the cheese mixture into one half of each pepper, top with the other half. Place on a baking tray and drizzle with a little extra olive oil.

Roast for about 30 - 40 mins or until cooked through and starting to blacken and caramelize.

Serve hot on a platter with remaining walnuts and thyme leaves, along with another good glug of olive oil and a final seasoning of black pepper.