

Creamy Stuffed Peppers in Puff Pastry

Recipe By Marilyn Ayalon



Cooking and Prep:  50
m

Serves:  10

Contains:     

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

A cheesy twist on the classic stuffed pepper, this makes a luscious side dish. Who can resist a puff pastry base?

Ingredients (12)

Base

16 ounces (450 grams) Gefen Puff Pastry Sheets, defrosted

Peppers

10 colored mini peppers

7 ounces (200 grams) feta cheese

1 and 3/4 ounces (50 grams) mozzarella cheese

Sauce

- 1 cup (250 milliliters) heavy cream
 - 6 and 3/4 ounces (200 milliliters) sour cream
 - 3 and 1/2 ounces (100 grams) mozzarella cheese
 - 2 eggs
 - salt, to taste
 - pepper, to taste
 - 1 tablespoon za'atar
 - 10 **Gefen Black Olives**, cut into coarse pieces
-

Start Cooking

Prepare the Peppers

1. Combine feta and mozzarella cheeses in a small bowl.
2. Using a sharp knife, make a lengthwise slit in the peppers, without cutting to the ends. Fill with cheese mixture. Make sure to fill completely for especially tasty results.

Note:

The peppers can be stuffed a day in advance.

Assemble

1. Roll out the dough a bit. Place it in a 10-inch (26-centimeter) pie pan or a long loaf pan and push the dough up the sides.
2. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Mix together all sauce ingredients and spread over the dough in the pan.
3. Arrange stuffed peppers on top, open sides up. Bake for 40 minutes or until golden.

Credits

Photography: Boaz Lavi

Styling: Anat Lebel