

OVERALL time: 68 mins

Charred Mixed Peppers Platter on Whipped Feta

A vibrant platter of charred mixed peppers served over creamy whipped feta, finished with crispy chickpeas, fragrant basil and a drizzle of lemon-herb oil.

Metric

Number of servings : 4

ingredients

Whipped Feta

- 250 g Danish Feta, at room temperature
- 150 g Cream Cheese, at room temperature
- 0.5 Tbsp Olive Oil
- 1 Zest of Lemon
- 2 Tbsp **Cape Herb and Spice Greek Style Lemon & Herb Rub**
- 1 Tbsp Milk

Charred Mixed Peppers

- 1 kg Red and Yellow baby peppers
- 0.5 cup Olive Oil
- 2 Tbsp **Cape Herb and Spice Greek Style Lemon & Herb Rub**

Crispy Chickpeas

- 800 g Tin Chickpeas, drained
- 60 ml Olive Oil
- 60 ml **Cape Herb and Spice Greek Style Lemon & Herb Rub**

To Serve

- Fresh basil leaves, washed and picked
- 1 Lemon cut into wedges
- Toasted flatbread/ciabatta, or your choice of artisanal bread

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 38 mins

Whipped Feta

Place the feta, cream cheese, olive oil, lemon zest, lemon juice and **Cape Herb & Spice Greek Style Lemon & Herb Rub** into a food processor. Blend until smooth and creamy. If needed, add a little milk to loosen the mixture. Taste and adjust seasoning – if too salty, add a little extra cream cheese.

Charred Mixed Peppers

Using a small knife, make a narrow slit down one side of each baby pepper, then use a small teaspoon to carefully remove the seeds. Combine the olive oil and **Cape Herb & Spice Greek Style Lemon & Herb Rub** in a bowl. Add the peppers and toss to coat, then allow to marinate for 30 minutes. Preheat the oven or air fryer to 200 °C and roast for 10 minutes or until they have softened. Preheat a grill or griddle pan to high heat and grill the peppers for 3–4 minutes per side until charred.

Pour the reserved marinade oil into a small pan and warm briefly until the spices have bloomed and become aromatic. Set aside to use to dress the platter once assembled.

Crispy Chickpeas

Preheat the oven or air fryer to 200 °C.

Drain the chickpeas and pat thoroughly dry with paper towel. If possible, allow them to dry overnight. Toss with olive oil and **Cape Herb & Spice Greek Style Lemon & Herb Rub** to coat evenly. Air fry or oven roast 20 minutes, shaking occasionally, until golden and crispy.

To Serve

Swirl the whipped feta onto a serving platter. Arrange the charred peppers over the whipped feta. Scatter over the crispy chickpeas and drizzle with the spiced oil. Garnish with fresh basil leaves and lemon wedges for squeezing over, and serve immediately with toasted bread.

Recipe by CRUSH Magazine

<https://www.capeherb.co.za>
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