

Crunchy pepper and feta toast, julienne sun-dried tomatoes, black olive |

Recipe for 12 tapas

Description

Here's a simple, step-by-step recipe for a tasty appetizer.

Note

For a delicious variation, try replacing the bell bell pepper with eggplant - it's up to you.

Use Pita bread instead of country bread.

Ingredients

Dip

- 2 Unit(s) Red pepper
- 1 Unit(s) Onion
- 100 Gr Feta cheese
- 50 Gr Baguette
- 0.50 Unit(s) Lemon juice
- 1 Tbsp Cumin powder
- 0.50 Tsp Chili flakes
- 2 Clove(s) Garlic
- 4 Tbsp Olive oil
- 50 Gr Tomato paste

- Salt and pepper

Country bread

- 4 Unit(s) Country bread
- 1 Tbsp Provencal herbs

- Salt and pepper

Toppings

- 6 Unit(s) Sundried tomatoes
- 50 Gr Pitted kalamata olives
- 2 Sprig(s) Basil

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Wash the peppers and remove the seeds and white membranes, then cut into strips.

Cut the baguette into small cubes and bake in the oven to dry.

Peel and finely chop the garlic.

Chop the onion.

Cut the bread slices into triangles and place on a baking sheet.

Julienne the sun-dried tomatoes, slice the olives and chop the basil leaves.

Dip

Cook the bell pepper strips with the onion over medium heat until tender.

In a food processor, grind the toasted baguette cubes and blend until finely chopped.

Add the peppers to the food processor along with the feta and chopped bread, as well as the fresh lemon juice, tomato paste, ground cumin, red pepper flakes, minced garlic, olive oil, salt and ground black pepper.

Blend all ingredients until well combined and smooth and creamy. Add additional olive oil if necessary to achieve the desired consistency.

Transfer the dip to a bowl and let stand in the refrigerator for at least 30 minutes before serving, to allow the flavors to blend.

Bread

Brush the surface of the bread triangles with olive oil and sprinkle with herbes de Provence.

Place in the oven for 7-8 minutes to set the spice finish.

Assembly

Serve the dip by spreading it on the bread pieces and adding the toppings.

Bon appétit!