

BC GREENHOUSE ROASTED PEPPER CREAM

 *Yields:*
500 ml of spread

BC
GREENHOUSE
VEGGIE
DAYS

INGREDIENTS

BC Greenhouse Yellow/Red Peppers, Roasted	150 g
Basil, fresh	10 g
Cream Cheese	240 g
Garlic, clove	1



DIRECTIONS

1. Roast peppers over and open flame on gas stove or bbq until well charred (5-10minutes).
2. Place charred peppers in a bowl and cover with plastic wrap for 10 minutes.
3. Remove from bowl and with a small knife scrape off charred outside layer of skin, remove seeds from the inside of the pepper.
4. Reserve a piece of one pepper for garnishing.
5. Using a food processor mix all of the above ingredients until well incorporated and smooth.
6. This flavoured cream cheese can be used in and on a variety of appetizers and main courses.