








Beckett's Farm

STARTERS

Charred Pepper Salad



-  2 each red, green and yellow peppers
-  5 tbsps rapeseed oil
-  2 tbsbs lemon juice
-  2 cloves garlic crushed
-  Pinch of sugar
-  Salt and pepper
-  Olives

Method

1. Cook the peppers under a grill, turning frequently, until the skins are charred all over, put peppers in a bowl
2. When the peppers are cold, hold them over a clean bowl to collect the juices and peel off the skin. Remove the stem, core and seeds and cut the peppers into thin strips. Arrange the pepper strip on a flat serving plate.
3. If using cumin seeds, dry-toast them in dry frying pan until they turn brown and begin to pop. Shake the frying pan continuously to prevent them from burning and do not allow them to smoke. Lightly crush the toasted seeds with a pestle and mortar.
4. Add the toasted cumin seeds or marjoram, the rapeseed oil, lemon juice, garlic, sugar, salt and pepper to the pepper juices and whisk together.

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

