

Italian stuffed capsicums (Peperoni imbottiti)

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Silvia Colloca shares her recipe for Italian stuffed capsicums, aka Peperoni imbottiti.

Ingredients (makes 4)

- 4 green or [red capsicums](#) (peppers)
- 400 g fresh full-fat ricotta
- 4 tbsp fresh breadcrumbs
- $\frac{3}{4}$ cup (60 g) freshly grated pecorino
- 1 egg
- 4–5 basil leaves, roughly chopped
- 2–3 tbsp flat-leaf parsley, chopped
- Salt flakes and black pepper
- 4 tbsp extra virgin olive oil, plus extra for drizzling (optional)

Method

Preheat your oven to 200°C (180°C fan-forced). Line a baking dish with baking paper.

Wash the capsicums, cut off the tops and scoop out the white membrane and seeds. Place the capsicums in the prepared baking dish.

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Mix together the ricotta, breadcrumbs, pecorino, egg and herbs in a large bowl and season to taste with salt and pepper. Spoon the mixture into the capsicums until three-quarters full, then drizzle a tbsp of olive oil over each one. Drizzle extra oil all over the capsicums if desired.

Bake for 30–35 minutes or until a golden crust has formed.

Serve hot or at room temperature.

Recipe from *Made In Italy* with Silvia Colloca.

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