

Peppers stuffed with peaches, mint and manchego

Recipe for 4

Description

Fresh, spicy and delicious!

Ingredients

Stuffed Jalapenos

- 4 Unit(s) Jalapeno pepper
- 100 Gr Manchego cheese
- 40 Gr Peach jam
- 6 Leaf(ves) Mint

Preparation

- Preparation time **60 mins**
- Preheat your **fumoir** at **275 F°**

Stuffed jalapenos

Cut the stem off the peppers. Remove the seeds.

Grate the cheese and finely slice the mint leaves.

In a mixing bowl, combine the cheese, mint and peach jam.

Stuff the peppers with the peach stuffing.

Smoke on medium heat in the smoker until cooked while retaining a slight crunch.

Bon appétit!