

# Red pepper confit with a goat cheese and smoked salmon cream, brunoise of cucumber, and garlic crostini

## Recipe for 4

### Description

A multi-coloured verrine with bold flavour and a pleasant crunch, all the elements needed for a successful dish.

### Note

You may vary your choice of cheese, though you should try to avoid blue cheese.

### Ingredients

#### Red pepper confit

- 3 Unit(s) Red pepper
- 3 Clove(s) Crushed garlic
- 2 Sprig(s) Thyme
- 75 Ml Olive oil
  
- Salt and pepper
- Olive oil

#### Goat cheese cream and smoked salmon

- 500 Gr Fresh goat cheese
- 75 Ml 35% whipping cream
- 6 Sprig(s) Chives
- 2 Slice(s) Smoked salmon
- 1 Unit(s) Cucumber
- 0.50 Unit(s) Lemon juice
  
- Salt and pepper
- Olive oil

#### Garlic crostini

- 0.50 Unit(s) Baguette
- 50 Ml Olive oil
- 2 Clove(s) Chopped garlic
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **420 F°**

#### Preparation

Cut the red peppers in half, from top to bottom, then remove the stem and any seeds. Finely chop the chives. Wash the cucumber, cut it lengthwise, remove the seeds with a spoon, and cut it into a fine brunoise (small cubes). Tear the smoked salmon into small pieces using your hands. Mix the 2 cloves of chopped garlic with the olive oil (ideally the night before).

#### Red pepper confit

Put the red peppers on a baking tray and drizzle with some olive oil. Add the sprigs of thyme, the crushed garlic, and some salt. Place the tray in the oven for 30-35 minutes, until the skin is nicely coloured. Remove the tray from the oven and let the peppers cool. Once cool enough to touch, remove the skin using your hands, and place the peeled red pepper and garlic in a food processor, discarding any sprigs of thyme. Mix until smooth, seasoning with salt and pepper to taste.

#### Goat cheese and smoked salmon

In a bowl, whip the goat cheese using a whisk until you get a light and airy mix. Delicately incorporate the shredded smoked salmon, the chives, some lemon juice, and season with salt and pepper.

#### Garlic crostini

Cut the baguette diagonally to get nice slices no thicker than half a cm. Spread them out on a baking tray, drizzle with the garlic olive oil, some salt and pepper, then place in the oven for 4-5 mins, or until you get a nice toasted colour.

#### Dressing the dish

In the bottom of your verrine, pour some of the red pepper confit, then using a pastry bag, layer some of the goat cheese and smoked salmon mixture. Top with a small spoon of the brunoised cucumber and finish with 2 garlic crostinis on top of your verrine.

**Bon appétit!**