MEXICAN WRAPS WITH NAZARETH CLASSIC



Instructions:

Vegetable filling:

Finely chop and fry the onion, green and yellow peppers, courgette, clove of garlic and mushrooms in the Nazareth butter.

When the vegetables are al dente, remove from the heat and stir in 150 g Nazareth cheese.

Cheese filling:

Chop the red pepper into cubes and fry together with the pressed garlic clove in the Nazareth butter, add 1 dl of cream and cook until half cooked.

Remove from the heat and add the mascarpone cheese along with 150 g Nazareth cheese, stir in the herbs with the chopped coriander, pepper and salt.

Chilli Sauce:

Sweat the pressed garlic and chopped chilli peppers in the Nazareth butter.

Add the halved cherry tomatoes and tomato purée, coriander, pepper and salt. Leave to simmer for 2 minutes and remove from the heat.

Lemon cream:

Grate the lemon rind and mix into the sour cream with the lemon juice and pepper and salt.

Fill one half of the wraps with the hot cheese filling and the other half with the vegetable filling. Cover

generously with chilli sauce and lemon cream.
Garnish with leek sprouts.

Serves:
4 people
Recipe type:
Entree
Allergens information:
Gluten
Difficulty:
2.5
