

# Kaki persiMon® Piquillo Peppers Stuffed Goat Cheese Iberic Ham



By Chef Mariano Fernandez

**Serves 6**

## INGREDIENTS:

<b>200g</b> kaki persiMon®	<b>5g</b> Italian parsley (finely chopped)
<b>60g</b> Iberic ham	<b>5g</b> chives (finely chopped)
<b>6</b> piquillo peppers	<b>6</b> asparagus tips
<b>2</b> garlic cloves (finely chopped)	<b>15ml</b> lemon juice
<b>125ml</b> EVOO (extra virgin olive oil)	<b>1</b> pinch salt
<b>100g</b> goat cheese	<b>1</b> pinch black pepper

## FOR THE PIQUILLO PEPPERS:

- In a small pan on low heat, cook the piquillo peppers, fresh garlic and olive oil. Confit the peppers about 20 min (turning every 5 min). Once caramelized, reserve.

## FOR THE GOAT CREAM CHEESE:

- In a bowl, place the goat cheese, lemon juice, salt, black pepper, Italian parsley and chives. Mix all ingredients. Reserve.

## FOR THE KAKI:

- Peel the kaki persiMon®, cut in half and make 12 slices lengthwise. Reserve.

## FOR THE FILLING:

- Take one slice of kaki persiMon® and put a layer of goat cream cheese on top.
- Over the cream place 10 g of Iberic ham
- Put another slice of persiMon® over the Iberic ham.
- Carefully open the piquillo pepper and place a layer of the kaki persiMon® inside. Cover with a layer of goat cheese, followed by a layer of Iberic ham napoleon.
- Repeat the same process for the rest of the peppers.

## FINISH

- Sear the asparagus tips and place on top of the piquillo. Ready to serve!



Source: [www.persiMoncanada.com](http://www.persiMoncanada.com)

