

'PIEDMONTESE' PEPPERS

2 red peppers, halved lengthways
2 yellow peppers, halved lengthways
Olive oil, for brushing
8oz (225g) red cherry tomatoes
8oz (225g) yellow cherry tomatoes
4 tablespoons olive oil
1 tablespoon balsamic vinegar
1-2 teaspoons clear honey
2 cloves garlic, chopped
2 teaspoons fresh rosemary, chopped
2 teaspoons fresh thyme, chopped
1 teaspoon grated lemon zest
Salt and ground black pepper

Preheat oven to 450°F (220°C, gas mark 8). Scoop out and discard the seeds from the peppers (but leave on stalks for decoration) and place in a roasting tin. Brush all over with olive oil and roast at the top of the oven for 30 minutes. Meanwhile, in a large bowl, toss together remaining ingredients.

Remove the peppers from the oven and spoon the tomato mixture in equal portions, to fill the pepper halves. Return to the oven and roast for a further 25-30 minutes until golden and tender. Serve with plenty of crusty bread.

Serves 8.

LOUISE PICKFORD

