



Bruschetta with bell pepper and herb cream

Preparation

1. Add the herbs to the cream cheese and stir until creamy. Season with salt and pepper.
2. Cut the bell peppers into pieces, dice the onion and cut the olives into rings.
3. Fry the onion in the pan and add the bell pepper. Simmer in the pan for about 5 minutes. Add the olives just before the 5 minutes are up. Season with salt and pepper.
4. Roast the slices of bread in a pan, rub with garlic and drizzle with olive oil. Then spread with the cream cheese and place the vegetables on top. Serve lukewarm.



Ingredients

- 4 slices of Mestemacher ITALIAN organic country bread
- 1 clove of garlic, halved
- a little bit of olive oil
- 200 g grams of cream cheese
- 1 bunch of herbs, finely chopped (e.g. basil, parsley, chives)
- 2 red bell peppers
- one handful of olives
- 1 small onion
- salt and pepper according to taste



photo: Susanne Brauer, Kochmädchen