Main dishes / Albania

Fërgesë



An Albanian bake of peppers, tomatoes and curd cheese, served in its clay pan.

Time 65 min **Servings** 4

What you'll need.

- ☐ 600 g Green peppers
- ☐ 400 g Tomatoes
- ☐ 350 g Curd cheese gjizë
- ☐ 150 g Feta
- ☐ 1 piece Onion
- ☐ 3 clove Garlic
- ☐ 60 g Butter
- ☐ 1 tbsp Flour
- ☐ 1 piece Hot chilli
- ☐ Salt and pepper — to taste

Let's make it.

01 Char the peppers over a flame or under a grill until the skins blacken.

02 Put the hot peppers in a bag for ten minutes and peel them.

03 Soften the onion and garlic in butter and stir in a spoon of flour.

04 Add the chopped tomatoes and reduce them to a thick base with no loose liquid.

05 Cut the peeled peppers into strips and stir them into the tomato base.

06 Mash the curd cheese with the feta and work it into the hot mixture.

07 Transfer it to a clay pan and bake at 200 °C for twenty minutes, until it bubbles.

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