

## Ingredients

peppers

finely chopped mushrooms

finely chopped garlic

finely chopped onion

a few cherry tomatoes cut in quarters

breadcrumbs

creme fraiche

mustard

salt & pepper

mozzarella

## Method

Clean and halve peppers and remove seeds. Mix mushrooms, garlic, onion and tomatoes. Add breadcrumbs, creme fraiche till everything sticks together. Add mustard, salt and pepper. Fill up the halved peppers and cover with slices of mozzarella. Bake in the oven at 200 degrees for about 30 minutes or until the top is golden brown. Serve as a starter or perhaps as a light meal with salad and bread. (Could probably be improved if a bit of roasted bacon was added to the stuffing.)