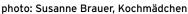


Bruschetta with bell pepper and herb cream

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
- bunch of herbs, finely chopped (e.g. basil, parsley, chives)
- 2 red bell peppers
 one handful of olives
- small onion
 salt and pepper according to taste