

# Walnut Labneh with Stuffed Peppers



**Serves 6    Prep 10 mins + drain 4-6h    Cooking 12 mins    Easy**

## Ingredients

### For the labneh

500g full fat natural yoghurt  
40g walnuts  
extra-virgin olive oil

### For the Stuffed red Peppers

100g small new potatoes  
2 red peppers  
1 tbsp olive oil  
100g feta cheese  
2 tbsp pesto

1. Line a bowl with a double layer of muslin and spoon in the yoghurt. Gather the edges of the muslin around it, tying a knot at the top. Hang the yoghurt over the bowl for 4 -6 hours, we find it easiest to hang it from a tap or using 2 chairs with a broom handle balance on top. Turn out onto a plate and chill.
2. Heat the oven to 160/ Fan 140C/ Gas 3. Spread the walnuts on a baking tray and toast for 10-12 mins until golden. Allow to cool and roughly chop.
3. **For the Roasted red peppers:** to skin peppers, blister the skin under a hot grill. Slice the top off the pepper. Remove the seeds and white ribs from inside the pepper. Cut the pepper in half lengthways and in half again. Place the pepper quarters onto a grill, skin-side up. Grill the pepper quarters until the skin is blistered and blackened, then transfer to a resealable plastic bag. Set aside for 5-10 minutes, or until the skin has loosened from the pepper flesh. Once the pepper quarters are cool enough to handle, peel off the skins and discard.
4. To serve, spread the labneh out on a plate, drizzle with olive oil, season & scatter with walnuts, with the red peppers on the side.