



Tagliatelle with bell pepper ragout and Bergland Grilling Cheese

Ingredients (four servings):

- 1 package
(4 cheese patties = 9.88 oz / 280g)
Bergland Grilling Cheese of your choice
- 12.35 oz (350g) tagliatelle
- salt

For the pepper ragout

- 21.16 oz (600g) bell peppers
- 2.82 oz (80g) onions
- 1 clove of garlic
- 2.82 oz (80g) raw smoked ham
- 2 tbs. olive oil
- 1 tbs. tomato paste
- 2.71 fl. oz (80 ml) white wine
- 5.07 fl. oz (150 ml) vegetable stock
- salt and pepper
- 1 pinch cayenne pepper
- ½ tsp. bell pepper powder
- 1 tbs. finely chopped herbs (parsley, thyme, rosemary)



Preparation:

Halve the bell peppers and cut them into little cubes. Then peel the onion and the clove and dice them as well as the ham. Heat the olive oil in a casserole and sweat the onions, garlic and ham in it. Add the bell pepper cubes and sweat them for a short time before mixing the tomato paste in. Deglaze it with the white wine and let it boil down a bit. Then add the vegetable stock, season it and let it simmer for 15 minutes. Mix the herbs in and season again. Cook the tagliatelle in sufficient salt water al dente, strain and drain them. Put the Bergland Grilling Cheese out of the packaging and cut them into pieces with an approximate size of 0.60 inches. Fry them in a non-stick pan without

adding dripping until they are golden brown. Dress tagliatelle and bell pepper ragout on a preheated plate and garnish with Bergland Grilling Cheese.