



Tetilla cheese-stuffed Padrón pepper gratin

by GBC Kitchen



Starter Easy 2-4
1 hour 15 minutes

In Galicia, we saw that stuffing [Padrón peppers](#) with [cheese](#) is becoming increasingly popular. Here, we've baked the cheesy peppers into a [potato gratin](#)-style dish to make a rich and comforting winter dish. Tetilla cheese is a mild, creamy Galician cow's milk cheese that traditionally comes in a cone shape, and pairs well with the white wine in the gratin. This can serve two people on its own, or four if served alongside other dishes.

First published in 2022

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Ingredients

METRIC IMPERIAL

- 200g of [Padrón peppers](#)
- 300g of Tetilla cheese, torn into 1tsp size pieces
- 200ml of double cream
- 125ml of milk
- 2 [garlic cloves](#), thinly sliced
- 1 [medium potato](#), sliced very thinly
- 1 handful of breadcrumbs
- 4 slices of jamón serrano
- 1 dash of olive oil

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Method

1 Preheat the oven to 180°C/gas mark 4

2 Make a slit lengthwise down the centre of each Padrón pepper and stuff with half the Tetilla cheese

- 200g of [Padrón peppers](#)
- 150g of Tetilla cheese

3 Bring the cream, milk and garlic to a simmer, then take off the heat and set aside

- 200ml of double cream
- 125ml of milk
- 2 [garlic cloves](#), thinly sliced
- 1 [medium potato](#), sliced very thinly

4 Put the potatoes in the bottom of the gratin dish. Arrange the stuffed peppers on top, cut sides facing upwards

- 1 [medium potato](#), sliced very thinly



5 Pour the warm cream and milk mixture around the potatoes and stuffed peppers

6 Dot the remaining cheese around the peppers, then top with a sprinkling of breadcrumbs

- 150g of Tetilla cheese
- 1 handful of breadcrumbs

7 Transfer the dish to a baking tray, then bake for 30 minutes or until the breadcrumbs are golden brown and the padrón peppers are blistered

8 While the peppers are baking, cook the serrano ham in a non-stick pan over a medium high heat until crisp on both sides

- 4 slices of jamón serrano
- 1 dash of olive oil

9 Serve the stuffed pepper gratin topped with the crispy ham



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