

EGGPLANT FLAN WITH BASIL PESTO AND PARMIGIANO CHEESE SAUCE



Chef: Giovanni Pace

Gluten Free

Method

Serve 6

Cut the eggplant into six slices which will be browned in a sauté pan with a table spoon of extra virgin olive oil. Coat the aluminum molds with the non stick spray, then place a slice of eggplant on the bottom. Meanwhile in a bowl mix the eggplant sauce with the pomodorina sauce, 90 g. of parmegiano cheese sauce, the boiled eggs and 50 g. of genovese pesto., adjust with salt and pepper, mix carefully and fill the molds. Bake at 140° C for 25 minutes. At this point heat the remaining parmegiano cheese sauce and pour it on the plates; take flans and place them in the center of each dish. Complete with a drizzle of pesto and serve.

Menù Ingredients

- 100 g. Pesto alla genovese - Genovese pesto sauce - C3H
- 150 g. Pomodorina - Pomodorina sauce - CA0K
- 250 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
- 300 g. Gransalsa di melanzane - Gransalsa sauce with eggplant - ZK1
- q.b. Staccante spray - Non-Stick Spray - Q10
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

- q.s. Salt
- q.s. Pepper
- 4 Boiled eggs
- 1 Eggplant