

FLAN WITH SUNDRIED TOMATOES, AUBERGINE, PESTO ALLA GENOVESE



Chef: Gianluca Galliera

Method

Pour a portion of ricotta-based filling into a bowl, add the aubergine sauce and the pesto alla Genovese. Mix the ingredients. Line a mould with the puff pastry. Fill by distributing the Bruschetta Mia cheese over the base of the flan and spread the prepared mixture evenly. Complete by arranging the sundried tomatoes in a radial pattern, trying to push them halfway into the filling. Bake in the oven at 170-180° C for 30-35 minutes.

Menù Ingredients

100 g. Formaggio Bruschetta...Mia - 7020
200 g. Gransalsa di melanzane - ZK1
200 g. Soleggiati - TX1
30 g. Granpesto alla genovese in asettico - BY107

Ingredients

230 g puff pastry
1 portion ricotta-based filling