

MILLEFEUILLE OF VEGETABLES WITH AUBERGINES, COURGETTES, WHEELS OF SEMI-DRIED TOMATOES AND FRESH GENOVESE PESTO



Menù Ingredients

N° 2 Melanzane alla griglia - Grilled Eggplants - TE1

N° 4 Zucchine alla griglia - Grilled Zucchini - TL1

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

to taste Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X

to taste Ruotine di pomodoro semisecche - Wheels of semi dried tomatoes - ZJ1X

Ingredients

to taste Mixed sprouts

to taste Parsley

70 g Mozzarella Cheese

Chef: Leonardo Pellacani

Method

Serves 1

Place a slice of aubergine on a plate as a base, then form layers by adding courgettes, wheels of semi-dried tomatoes and a slice of mozzarella. Repeat until all the ingredients are finished. Season with extra-virgin olive oil, fresh Genovese pesto and parsley. Garnish with some mixed sprouts and serve.