

PEPPER FLAN WITH BASIL PESTO



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Beat the eggs with the parmigiano cheese, the fresh cream, the pepper sauce, the parsley and season with salt. Grease the molds and grease and pour in the prepared pepper mixture, cover them with plastic wrap. Cook in the steam oven for about 25 minutes. Serve them hot with an emulsion of the pesto and evoo.

Menù Ingredients

400 g. Salsa Arlecchino ai peperoni - Mixed pepper sauce - CS1

q.s. Granpesto alla genovese in asettico - Granpesto Genovese pesto sauce in aseptic technology - BY107

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Pepper

6 Eggs

q.s. Parmigiano reggiano cheese

q.s. Parsley

100 ml. Fresh Cream