

SMOKED SCAMORZA AND VEGETABLE TERRINE



Menù Ingredients

100 g. Melanzane alla griglia - Grilled Eggplants - TE1
200 g. Peperoni interi alla Brace - Roasted Whole Peppers - TT1
80 g. Funghi Porcini "Boschetto" a fette trifolati - "Boschetto"
Sliced Porcini Mushrooms with oil, garlic and parsley - G61
80 g. Ruotine di pomodoro semisecche - Wheels of semi dried tomatoes - ZJ1X
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

1 Leek
120 g. Sliced Smoked Scamorza
1 Zucchini
1 Purple Carrot
1 Fennel
40 g. Radish
q.s. Salt & Pepper

Chef: Maurizio Ferrari

Method

Serve 8

Clean the leek and cut it lengthwise, blanch it for thirty seconds and cool it in ice water, dry it with a kitchen towel. Using the mandolin, cut the zucchini into thin slices and cook them on a grill. Drain and dry the eggplant, the red and yellow peppers, the porcini mushrooms and the tomato wheels with absorbent paper or towel. Line a loaf pan with plastic wrap. Arrange the leek inside the mold in such a way that the ends can close the contents. Start filling the mold by making layers in this order: grilled eggplant-scamorza cheese-grilled red peppers-scamorza cheese-porcini mushrooms-scamorza cheese-yellow pepper-scamorza cheese-tomato wheels- scamorza cheese-grilled zucchini. Close up the vegetables with the leek and then cover with the plastic wrap placed inside initially. Put in the fridge for at least 12 hours with some weight on it in order to press it down.

Remove the vegetable terrine from the mold and cut slices of at least 2 centimeters, serve with a salad made of fennel, radishes and purple carrots. Finish the dish with a drizzle of extra virgin olive oil.