

TIMBALE WITH PEPPERS AND WILD FENNEL



Menù Ingredients

300 g. Condimento al finocchietto selvatico - Wild fennel sauce - BW1

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

Ingredients

6 Slices of Ham

4 Eggs

100 ml. Fresh Cream

20 g. Parmigiano Reggiano

q.s. Butter

q.s. Parsley

q.s. Pepper

Chef: Leonardo Pellacani

Method

Serve 6

Butter six molds and line them with the ham. Meanwhile, in a bowl using a whisk, beat the eggs, add the fresh cream, the pepper sauce, the grated parmigiano and the chopped parsley. Season with a pinch of pepper and mix well, divide it into the 6 molds. Bake at 180°C for about 30 minutes. In a pan heat the fennel sauce and distribute it on the plates; turn the peppers timbales over and place them on top of the sauce, serve immediately.

Gluten Free Method

Utilizzare Prosciutto cotto riportante in etichetta la dicitura senza glutine.