TURKEY PANZEROTTO



Chef: Monica Copetti

Menù Ingredients

15 g Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

15 g Soleggiati - TX1

5 g Pesto alla genovese - Genovese pesto sauce - C3H

5 g. Pesto alla genovese fresco con Basilico Genovese DOP - Fresh Genovese Pesto with Genovese Basil PDO - WHP

60 g. Gransalsa di melanzane - Gransalsa sauce with eggplant - ZK1

70 g Salsa di melanzane - Eggplant sauce - C70K

q.b. Fiokki - Fiokki Potato Flakes - PC5

Ingredients

300 g slices of turkey

50 g cooked ham

1 Egg

Salt

Spiced herbs

Method

Take a slice of the turkey.

On one half add some Cheese for bruschetta, Aubergine sauce, Soleggiati, ham and a little Genovese pesto.

Fold in half and press the edges of the meat firmly.

Place the escalope in the beaten salted egg then into the Panverde make sure both sides are coated well.

Pan fry gently in a pan with some butter until golden

Arrange in a dish, decorating with fresh herbs.

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