

VEGETABLE AND PROVOLA FLAN



Chef: Gianluca Galliera

Menù Ingredients

100 g. Peperonepronto - Peperonepronto mixed peppers - V41

200 g. Armonia di Verdure – Harmony of Vegetables Mix - T51

to taste Staccante spray - Non-Stick Spray - Q10

Ingredients

15 g. Dry Yeast

100 g. Rolled pancetta to garnish(12 slices)

5 g. Fresh Basil

50 g. Parmigiano Reggiano cheese , gated

5 g. Salt

N° 3 Egg yolks

100 ml. Fresh Cream

100 ml. Milk

50 g. Potato starch

250 g. Flour

q.s. Pepe

N° 3 Egg whites

100 g Smoked diced provola cheese

Method

Sift the flour and potato starch into a bowl and mix with the milk, the cream and the egg yolks to create a creamy and even mixture. Add salt and pepper, the grated Parmigiano Reggiano, the basil cut into julienne, the dry yeast and the Smoked Provola cheese. Then add the Harmony vegetables (Drained) and the Peppers coarsely chopped. Knead all the ingredients and incorporate the previously whipped egg whites. Pour the mixture into a greased ring cake mould with non-stick spray and bake in a pre-heated oven for about 40-50 minutes at 170° C. Serve the flan garnished with pancetta.