

VEGETABLE PIE WITH POMODORINA TOMATO SAUCE AND VEGAN BASIL PESTO



Menù Ingredients

20 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
20 g Pesto di basilico vegano - Vegan Basil Pesto - VY0X
40 g Pomodorina - Pomodorina sauce - CA3
to taste Flower Mix Blu - 1254

Ingredients

2 Courgettes
30 g Aubergine
20 g Celery
30 g Yellow and red peppers

Chef: Giovanni Pace

Method

Cut a courgette into thin slices, grill them lengthwise, and line a lightly greased disposable mould. Next, cut all the other vegetables into fairly fine dice and sauté in a little oil. Once the vegetables are braised, season with salt and pepper, then add the previously roasted pine nuts and the sultanas. Fill the moulds and close them with the grilled courgette slices, then bake for a few minutes at 160 °C. Remove from the oven and dish up the pie, adding some Pomodorina tomato sauce and garnishing with drops of vegan basil pesto and the Blue Flower Mix.