

VEGETABLES MILLEFEUILLE



Chef: Monica Copetti

Method

Serve 6

Brush the slices of tuscan bread with extra virgin olive oil and toast them for few minutes in the oven at 220 °C. On a sheet pan lined with parchment paper we start to create the millefeuille: 1 slice of eggplant, 1 slice of scamorza and then the tomato wheels, repeat the sequence of ingredients to create 2 layers for each portions. Bake the millefeuille at 200 °C for about 5 minutes until the scamorza cheese has melted. Place the millefeuille on a plate with a drizzle of Pesto and some cracked pepper. Serve with the slices of toasted bread.

Menù Ingredients

12 Slices Melanzane alla griglia - Grilled Eggplants - TE1
1 Tin Ruotine di pomodoro semisecche - Wheels of semi dried tomatoes - ZJ1X
60 g. Granpesto alla genovese in asettico - Granpesto
Genovese pesto sauce in aseptic technology - BY107
q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

12 Slices Smoked Scamorza
6 Slices Tuscan Bread