

VEGGIE STYLE HAPPY HOUR



Chef: Barbara Benvenuti

Menù Ingredients

- 10 g. Crema di Rosmarino – Rosemary cream - KU7
- 400 g. Hummus di ceci bio - Chickpea Hummus - ZC70B
- 50 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X
- 50 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
- 50 g. Fagioli cannellini lessati - Boiled Cannellini Beans - UI3
- 50 g. Mezzoro - XC1
- 50 g. Salsa di radicchio rosso con Aceto Balsamico di Modena IGP – Red radicchio sauce with PGI Modena Balsamic Vinegar - C81
- q.s. S’panito - S’panito Crisps - 7080

Ingredients

- q.s. salt and pepper
- q.s. pineapple and hazelnuts to decorate
- q.s. pomegranate
- q.s. curry and mango juice to season
- 50 gr grated breadcrumbs
- 6 toasted brown bread
- 6 slices of bread
- 150 gr vegetables for pinzimonio dip
- 150 gr battered vegetables

Method

Prepare 3 bowls with 100 g of chickpea Hummus in each: one with the product as it is, one with the hummus aromatised with Menù cream of rosemary and the third with the Hummus aromatised with the curry and the mango juice.

Also prepare some happy hour snacks:

- Mini sandwiches filled with Hummus, red radicchio sauce, arricciati semi dry peppers
- Mini brown bread toast with hummus, pomegranate, pineapple and chopped hazelnuts
- Fried battered vegetables
- Fresh raw vegetables for pinzimonio
- Small rissoles made with ready-made potatoes, cannellini beans, mezzoro tomatoes
- S’panito stuffed with aromatised Hummus

