

BARBECUED VEGETABLES



USED BRESC PRODUCTS



Erbe Italiano 450g



Parrillada Aio e Lemone
450g



Smoked garlic puree 325g

INGREDIENTS

4

- 2 large red sweet peppers
- 2 courgettes
- 1 aubergine
- 20 g Bresc Erbe Italiano
- 20 g Bresc Smoked garlic puree
- 10 ml olive oil
- salt and pepper

For the dressing:

- 20 g Bresc Parrillada Aio e lemons
- 30 ml olive oil
- 20 ml lemon juice
- 10 ml chilli sauce

PREPARATION METHOD

Remove the seeds from the sweet peppers and cut the sweet peppers and aubergine into broad strips. Slice the courgettes into 1-cm slices. Mix the olive oil, erbe Italiano, garlic and a little salt and pepper in a large bowl. Add the vegetables and mix them all together. Arrange 1 layer with all the vegetables on a hot barbecue and grill the vegetables for about 2 minutes each side.

Place the vegetables in a bowl. For the dressing, mix the olive oil, lemon juice, aio e lemons and chilli sauce. Add a little salt and pepper to taste. Drizzle the dressing over the lukewarm vegetables.