

MARINATED AUBERGINE SALAD WITH PARMA HAM



INGREDIENTS

4

- 2 aubergines
- 200 g Parma ham
- 10 g Bresc Garlic chopped
- ½ bunch basil
- 10 g Bresc Erbe Italiano
- 10 g Bresc Pesto di pomodori
- 80 g pistachio nuts
- ½ head radicchio
- 100 g rocket
- 1 dl olive oil
- 0.5 dl balsamic vinegar
- salt

USED BRESC PRODUCTS



Erbe Italiano 450g



Garlic chopped 1000g



Garlic chopped 450g



Pesto di pomodori 1000g

PREPARATION METHOD

Cut the aubergine into long, thin slices and sprinkle salt on them. Leave for half an hour to allow the moisture to be drawn out of the aubergine. Fry the pistachio nuts.

Rinse aubergine slices and dab them dry. Fry them well in olive oil until they are crisp and golden-brown. Pour off the oil and add the garlic and erbe Italiano. Add the balsamic vinegar and a little olive oil.

Loosen the lettuce and mix it with the rocket. Assemble the salad with the Parma ham, pistachio nuts, pesto and slices of aubergine.