

BRESAOLA WITH GRILLED VEGETABLES AND MOZZARELLA



INGREDIENTS

10 

- 750 g thinly sliced bresaola
- 5 balls mozzarella
- 1 ½ courgette, sliced
- 1 ½ aubergine, sliced
- 3 red, 3 yellow and 3 green sweet peppers
- 3 red onions, sliced
- 3 dl olive oil
- 25 g Bresc Garlic chopped
- 25 g Bresc Erbe Italiano
- 50 g balsamic vinegar
- 8 g Bresc Basil puree
- grated Parmesan cheese
- rocket to garnish
- 250 g Bresc Tomato Bruschetta
- salt and pepper

USED BRESC PRODUCTS



Bresc Erbe Italiano 450g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Tomato bruschetta
1000g



Bresc Tomato bruschetta
325g

PREPARATION METHOD

Heat the grill or barbecue. Sprinkle the aubergines with a little salt and leave to marinate for 30 minutes to draw out the moisture. Rinse and dab to dry. Flavour the vegetables, except the onion, with a little olive oil and the herbs. Grill on both sides. Grill the onion without any oil (this prevents it from disintegrating) until nice and brown on both sides. Mix the garlic with the remaining olive oil and vinegar and mix with the vegetables. Season with salt and pepper. Tear the mozzarella coarsely and use it to make the salad. Serve with a little grated Parmesan cheese, olive oil, the bruschetta and the rocket.