Farinata di Ceci



Ingredients

10

- 250 g chickpea flour
- 250 g rocket
- 190 g Pecorino cheese
- 150 g olive oil
- 125 g Bresc premium basil pesto
- 25 g Bresc erbe Italiano
- 8 dl water
- 3 courgette
- 3 onion, red
- 3 ball mozzarella
- salt and pepper

Used bresc products



Bresc Erbe Italiano 450g

Preparation method

Use the chickpea flour, olive oil, water, Erbe Italiano, salt and pepper to make a dough. Wrap it in plastic foil and leave it to rest for one hour. Place a sheet of baking paper on a baking sheet and spread out the dough in a thin layer on it. Bake the dough in the oven for 13 minutes at 200°C. Cut the courgette into thin slices and grill them briefly. Cut the red onion in thin rings. Tear the mozzarella into small pieces. Divide the courgette, onion and mozzarella evenly over the base and sprinkle the Pecorino cheese over it. Let the cheese melt in the oven at 200 degrees for about 3 minutes. Finish it off with the pesto and rocket.

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