



Elvea, festa all'italiana

Vegetable stock cube



Ingredients for 4 Persons

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|-------|-------------------------|
| 4 | lasagna sheets |
| 1 | yellow zucchini |
| 1 | red zucchini |
| 345 g | ELVEA Passata Soffritto |
| | Piment d'espelette |
| | basil oil |
| | fresh basil |
| | pepper |
| | salt |

Preparation

- Blanch the zucchini in slightly salted, boiling water and cool in ice water.
- Do the same with the lasagna sheets.
- Mix the passata with the zucchini and season with pepper and salt.
- Heat up the lasagna sheets by immersing them in hot water and letting them drain.
- Arrange some of the zucchini at the center of the plate and place a lasagna sheet on top of it as shown on the photo.
- Finish the plate with Espelette pepper, fresh basil, basil oil and a few drops of passata.

