Elvea, festa all'italiana

Vegetable stock cube

Ingredients for 4 Persons

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.