Elvea, festa all'italiana

Eggplant papillotte

Ingredients for 4 Persons

4	eggplants
8 tablespoons	olive oil
2 tablespoons	Provencal herbs
400 g	ELVEA Cubetti - Italian herb mix
4	fresh bouquet garni
	salt
	pepper

Preparation

- Cut the eggplants lengthwise and season them with pepper, salt and the Provençal herbs.
- Pour half of the oil into an oven dish and place the eggplants with the cut surface in the oil.
- Cook for 35 minutes in the oven preheated to 160 °. Prepare 4 pieces of aluminum foil and coat them with the rest of the oil. Arrange 2 half eggplants on each foil and distribute the Elvea Cubetti.
- Carefully close the papillottes and put them in the oven for another 10 minutes.
- Arrange the contents of the papillottes on the plates and finish with the fresh herbs.

Tip: Replace the Provençal herbs with freshly chopped garden herbs or capers.