



Elvea, festa all'italiana

Vegetable crumble



Ingredients for 6 Persons

2	onions
3 cloves	garlic
2	red bell peppers
2	zucchini
2 tablespoons	olive oil
690 g	ELVEA Passata Rustica
70 g	butter
100 g	parmesan cheese
120 g	flour

Preparation

- Peel and chop the onions and the garlic, remove the seeds from the bell peppers.
- Cut the zucchinis and the peppers into pieces.
- Stew the garlic and onions in the oil and then add the zucchinis, the peppers and the Passata.
- Cook on soft heat for 15 minutes, check the pepper and salt seasoning and pour into an oven dish.
- Mix cheese and flour with your fingertips to obtain a granular preparation and spread over the vegetables.
- Place under the grill and until it turns to a golden colour.

