

MONTASIO PUFF PASTRY WITH GRILLED VEGETABLES



Tipo di Montasio: Stravecchio (oltre 18 mesi)

Portata: Primo Piatto

Tempo di preparazione: Un'ora

Difficoltà: Bassa

Ingredienti:

Ingredients for 6 persons

- 200 g of extra-mature Montasio
- 2 zucchini
- 1 eggplant
- 1 red pepper
- 1 carrot
- 1 stalk of celery
- 1 head of radicchio from Treviso
- 6 sprigs of valerian
- 20 g of parsley
- Extra-virgin olive oil (to taste)

Descrizione:

PROCEDURE Prepare some 6/8-cm discs of frico with the grated Montasio. Grill the-previously cut into slices-

zucchini, eggplant and pepper, add salt. PLATE PRESENTATION Lay on a plate: frico and vegetables in layers composing a millefoglie pie. Garnish with a scent of carrot, celery and radicchio-sliced thin-a sprig of valerian and flavor with the extra-virgin olive oil and chopped parsley. RECOMMENDED WINES Chardonnay - DOC Collio