



Courgette, curd cheese and tomatoes bundles





Custo
Intermediate

Com quem?
With family

Nº de pessoas 4 pessoas

Ingredientes



To taste: Gallo Extra Virgin Olive Oil Bio

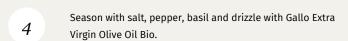
- 3 courgettes
- · 300g of curd cheese
- 100g of feta cheese
- · 3 tbsp of grated parmesan
- · 2 chopped garlic cloves
- 1 red onion
- 250g of tomatoes mix
- · To taste: basil
- · To taste: black pepper
- · To taste: fleur de sel

Method of preparation

With the help of a mandolin or vegetable peeler, cut the courgette into thin slices, thin enough to fold. Reserve.

In a bowl, mix the 3 cheeses, add some chopped basil and season with pepper. Reserve.

Spread the tomato, garlic and onion over an oven dish in half-moons.



On a board, arrange 4 slices of courgette forming a star.

In the center of the star, place a little of the cheese mixture and fold the first two slices of courgette one on top of the other.

Then fold the other two forming a bundle. Repeat the process with the rest of the courgette and cheese.

Place the bundles on the oven plate together with the tomato. Drizzle with a little more Gallo Extra Virgin Olive Oil Bio.

Produtos utilizados



Bio

Extra Virgin Olive Oil



Mais receitas em www.galloportugal.com

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