



Ratatouille in a Parmesan basket

Ingredients

1 tin of Diced Tomato Cirio 1/2 pepper 1 zucchini 1 teaspoon chopped hazelnuts 1/2 aubergine 1/4 onion celery marjoram Parmesan cheese extra virgin olive oil

Preparation

1. Cut the vegetables into cubes
2. Add the oil and cook the vegetables for about 5 minutes
3. Add the marjoram and mix it all
4. Add the Diced Tomato Cirio
5. Sprinkle the Parmesan cheese in a pan and leave it on the fire until boiling (about 2 tablespoons for one basket)
6. Allow to cool the wafer of cheese and then slide the paper still warm with forceps and place it on a ciotaloa (as video) to shape it .
7. Once cold fill the bowl with the vegetables and serve on top by adding chopped hazelnuts

