



*Elvea, festa all'italiana*

## Vegetable stock cube



### Ingredients for 4 Persons

|       |                         |
|-------|-------------------------|
| 4     | lasagna sheets          |
| 1     | yellow zucchini         |
| 1     | red zucchini            |
| 345 g | ELVEA Passata Soffritto |
|       | Piment d'espelette      |
|       | basil oil               |
|       | fresh basil             |
|       | pepper                  |
|       | salt                    |

### Preparation

- Blanch the zucchini in slightly salted, boiling water and cool in ice water.
- Do the same with the lasagna sheets.
- Mix the passata with the zucchini and season with pepper and salt.
- Heat up the lasagna sheets by immersing them in hot water and letting them drain.
- Arrange some of the zucchini at the center of the plate and place a lasagna sheet on top of it as shown on the photo.
- Finish the plate with Espelette pepper, fresh basil, basil oil and a few drops of passata.

