



Grilled zucchini rolls with prosciutto and Parmesan cheese

Ingredients

500 g zucchini 3 tablespoons grated Parmesan cheese 2 tablespoons breadcrumbs 50/60 g of Parma ham 1 can of Cirio Chopped Tomatoes 1 clove of garlic extra virgin olive oil salt basil

Preparation

1. Wash and slice the zucchini
2. Grill the zucchini and keep aside
3. Prepare the sauce in the pan by placing the garlic with the oil and when it is browned, add the chopped tomato Cirio
4. Add a pinch of sugar, 3/4 grain of salt, the chopped basil, cover and cook over low heat for about 10 minutes
5. Mix the Parmesan cheese and breadcrumbs , slightly overlap two slices of zucchini and cover with ham
6. Sprinkle with panura compacting by hand (overkill), the rolling of zucchini and close with a toothpick
7. Finished rolls them into the pan with the sauce, cover and simmer for about 10 minutes
8. Remove the toothpicks and serve, they are excellent both hot and warm

