



Parmigiana on stick with Filetts, pennyroyal and provolone

Ingredients

1 tin of Filetts Cirio 1 long eggplant 100 grams of smoked cheese (provolone or mozzarella) 1/2 pepper 1/2 cucumber capers mint olive oil salt pepper

Preparation

1. Peel the eggplant and keep the skins (to be cut into small wires)
2. Cut thin slices of eggplant and grill in a pan
3. Chop the capers and mint
4. Arrange eggplant slices on a plate
5. Add the chopped and a teaspoon of olive oil
6. Cut the smoked cheese in small slices (one for eggplant) and add the fine thread
7. We close the slice with the stick bending the slice of eggplant in half
8. Prepare the sauce tomato with Tabasco sauce, vinegar and chopped cucumber and pepper (let marinate for 10 minutes)
9. Fry in a pan of eggplant wires that will be used to decorate the dish

