

BARBECUED VEGETABLES



USED BRESC PRODUCTS



Bresc Erbe Italiano 450g



Bresc Parrillada Aio e
Lemone 450g



Bresc Smoked garlic
puree 325g

INGREDIENTS

10

- 5 large red sweet peppers
- 5 courgettes
- 3 aubergine
- 50 g Bresc Erbe Italiano
- 50 g Bresc Smoked garlic puree
- 25 ml olive oil
- salt and pepper

For the dressing:

- 50 g Bresc Parrillada Aio e lemons
- 75 ml olive oil
- 50 ml lemon juice
- 25 ml chilli sauce

PREPARATION METHOD

Remove the seeds from the sweet peppers and cut the sweet peppers and aubergine into broad strips. Slice the courgettes into 1-cm slices. Mix the olive oil, erbe Italiano, garlic and a little salt and pepper in a large bowl. Add the vegetables and mix them all together. Arrange 1 layer with all the vegetables on a hot barbecue and grill the vegetables for about 2 minutes each side.

Place the vegetables in a bowl. For the dressing, mix the olive oil, lemon juice, aio e lemons and chilli sauce. Add a little salt and pepper to taste. Drizzle the dressing over the lukewarm vegetables.