

## CRISPY RICOTTA WITH GRILLED COURGETTE



### INGREDIENTS

10 

- 5 fresh ricotta cheeses weighing 500 g
- 250 g cornflakes
- 500 g Bresc Chutney tomato
- 25 g Bresc Red chilli puree
- 2 green and 2 yellow courgette
- 3 dl olive oil
- 50 g white balsamic vinegar
- 10 g Bresc Roasted garlic puree
- 10 g Bresc Basil puree
- 250 g rocket
- balsamic syrup

### USED BRESC PRODUCTS



Bresc Basil puree 450g



Bresc Red chilli puree  
450g



Bresc Roasted garlic  
puree 325g



Bresc Tomato chutney  
325g

### PREPARATION METHOD

Preheat the grill. Slice the courgette and marinate it in the roasted garlic and a little olive oil. Stir the red chilli puree into the tomato chutney. Grill the slices of courgette on both sides, then marinate them with salt, pepper, olive oil, basil puree and balsamic vinegar. Cut the ricotta cheeses open and cover them with the cornflakes. Fry the "schnitzels" until crisp in plenty of olive oil, place them on kitchen paper and salt lightly. Assemble the salad, arrange the chutney with it and garnish with the rocket and the balsamic syrup.