

## MARINATED AUBERGINE SALAD WITH PARMA HAM



### INGREDIENTS

10 

- 5 aubergines
- 500 g Parma ham
- 25 g Bresc Garlic chopped
- 2 bunch basil
- 25 g Bresc Erbe Italiano
- 25 g Bresc Pesto di pomodori
- 200 g pistachio nuts
- 2 head radicchio
- 250 g rocket
- 3 dl olive oil
- 2 dl balsamic vinegar
- salt

### USED BRESC PRODUCTS



Bresc Erbe Italiano 450g



Bresc Garlic chopped  
1000g



Bresc Garlic chopped  
450g



Bresc Pesto di pomodori  
1000g

### PREPARATION METHOD

Cut the aubergine into long, thin slices and sprinkle salt on them. Leave for half an hour to allow the moisture to be drawn out of the aubergine. Fry the pistachio nuts.

Rinse aubergine slices and dab them dry. Fry them well in olive oil until they are crisp and golden-brown. Pour off the oil and add the garlic and erbe Italiano. Add the balsamic vinegar and a little olive oil.

Loosen the lettuce and mix it with the rocket. Assemble the salad with the Parma ham, pistachio nuts, pesto and slices of aubergine.