

Mediterranean vegetable gratin



Ingredients

Ingredients for 10 portions:

300g Ardo grilled aubergines
300g Ardo grilled courgettes
300g Ardo grilled potato slices
300g Ardo grilled peppers red & yellow
200g Ardo red onions
30g Ardo Garlic
600g Ardo cherry tomatoes
1dl red wine
4dl vegetable stock
100g tomato paste
100g Ardo shallots
50g Ardo herb mix alla Napoletana
50g Herb mix all' italiana
5dl bechamel finished with 200g mozzarella
2dl olive oil

Preparation

Prepping

- Fry garlic and shallots in some olive oil, add the cherry tomatoes and tomato paste.
- Add red wine, let evaporate.
- Add stock and let simmer till the tomatoes are cooked, blend and season with salt & pepper.
- Finish with the herb mix alla napoletana.
- Fill a round oven dish with this sauce.
- On top the bechamel
- Place the grilled vegetables in the tray, season salt & pepper, sprinkle with the herb mix all' Italiana and some olive
- Ovenbake and serve warm as a side dish.

Allergens

Milk