

RECIPE



CAPRESE GRATINS WITH RUCOLA SALAD

INGREDIENTS (10 PERSONS)

- 10 pieces of Aviko potato gratins with tomato and Mozzarella
- 150 grams of green pesto
- 5 tomatoes, in slices
- 5 balls of mozzarella (of 125 g), in slices
- 190 grams of young leaf salad
- 7 tablespoons extra virgin olive oil
- 3 tablespoons balsamic vinegar
- 3 handfuls of basil leaves
- baking tray

PREPARATION

Preheat the oven to 220 °C. Place the gratins on a baking sheet and coat them with the pesto. Cover them with the tomato and mozzarella. Bake the gratins in a preheated oven for 20-25 minutes until golden brown and done. Meanwhile prepare the salad leaves with the olive oil, balsamic vinegar and salt and pepper to taste. Distribute the gratins over the 10 plates or serve in a bowl and cover with the basil leaves. Drizzle them with extra olive oil and serve with the salad.