Elvea, festa all'italiana

Verrines

Ingredients for 4 Persons

1	zucchini
400 g	ELVEA Polpa di pomodoro
1 tablespoon	honey
3 tablespoons	red wine vinegar
3 tablespoons	olive oil
1 pinch	ginger powder
	pepper
	salt
8 tablespoons	sesame seeds

Preparation

- Cut the zucchini into very fine cubes.
- Mix the Polpa with the honey, the vinegar the oil and season with ginger powder, pepper and salt.
- Roast the sesame in a non-stick pan.
- Pour the Polpa preparation into the verrines.
- Finish off by incorporating the zucchini cubes and the sesame seeds.