

# MINI TIMBALE OF BABY MACARONI WITH GRILLED SHALLOT-FLAVOURED AUBERGINES AND COURGETTES ON A POOL OF CHEESES



## INGREDIENTS FOR 4 PORTIONS

- 8 slices Grilled Aubergines in Sunflower Oil
- 8 slices Grilled Courgettes in Sunflower Oil
- 1 piece Grilled Peppers
- 160g baby macaroni
- 100g fresh tomato sauce
- 30g shallots
- 8 basil leaves
- 50g fresh scamorza cheese
- 50g parmigiano reggiano
- extra virgin olive oil
- salt and white pepper

### for the cheese sauce

- 100g Five Cheeses Sauce
- 30g gorgonzola
- 4 dessertspoons of fresh cream
- 3 sprigs of thyme

## METHOD

- Dry the Demetra aubergines and courgettes with kitchen paper.
- Cut the aubergines into strips the same width as the courgettes. Line a single-portion mould, alternating courgettes and aubergines and pressing them well into the sides. Cook the pasta in plenty of salted water until al dente (slightly undercooked pasta), drain and dress with the tomato sauce, the shallots, previously sautéed with the extra virgin olive oil, the basil leaves, the fresh Scamorza cut into cubes and finally with the Parmigiano Reggiano.
- Fill the Demetra grilled vegetable-lined moulds and bake for 10 minutes at 160°C.
- In a separate pan, melt the Demetra cheese cream with the Gorgonzola and the cream, using a stick blender to give a smooth sauce and flavour with the thyme leaves.
- Pool the cheese cream on the plates, topping with the timbale and garnishing with thin strips of grilled pepper and basil leaves.

## PRODUCTS IN THIS RECIPE



**Grilled Aubergines in  
Sunflower Oil**



**Grilled Courgettes in  
Sunflower Oil**



**Grilled Peppers**



**Five Cheeses Sauce**