STUFFED COURGETTE ROLLS WITH NAZARETH CHEESE, BASIL AND SUN-DRIED TOMATOES



Instructions:
Drain the sun-dried tomatoes and cut them into strips, lengthways

Using a potato peeler, cut the courgette into long thin layers. Brush the layers with oil and cook them on the grill or in a pan on one side until golden brown. If the courgette is too wide for the potato peeler, cut it in two widthways so it is easier to cut into layers.

Cut the Nazareth cheese into batons, 5 cm long and 1 cm wide.

Lay one layer of courgette onto a flat surface and put a piece of tomato, a piece of cheese and a basil leaf on one end. Roll the courgette into the desired shape.

Season with a little salt and pepper.

Try the rolls with a drizzle of reduced balsamic.

Serves:
4 people
Recipe type:
Appetizer
Difficulty:

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