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## *Stuffed lettuce*



### *Ingredients for 2 serves*

1 lettuce head  
300 g robiola soft cheese  
12 basil leaves  
30 g grated Grana Padano cheese  
50 g dry tomatoes in oil  
12 olives from Taggia  
4 perini tomatoes  
extra virgin olive oil  
salt and black pepper

### *Method of preparation*

Remove the external and more wasted leaves of the lettuce and wash it gently under running fresh water, even in the inside, without stripping the leaves off. Let it dry overturned into a colander, in order that it can lose all the exceeding water remained. Stone the olives, by mashing them onto a chopping board with a meat mallet or into a mortar with the pestle and mince them. Scald tomatoes in plenty of boiling water for a while, drain them, pass them under cold running water and peel them. Take the half dry tomatoes, drain them from oil and mince them. Wash and dry the basil leaves, cut them into pieces by hand and mix them with the robiola cheese, the grated grana padano cheese, the olives and the minced dry tomatoes, salt and pepper and mix the whole thoroughly with a fork. Cut tomatoes into halves, remove seeds, chop the pulp and season with a pinch of salt and 4 spoonfuls of oil. Gently widen the leaves of the lettuce, starting from the core and gently spread the prepared cream over, by the help of spatula or of a rounded edge knife. Fold the leaves over the stuffing, envelope the lettuce into a film for food and let rest in the fridge for at least 5 minutes. Remove the film, cut the lettuce into 4-6 segments and serve it with the chopped fresh tomatoes.