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Turnip cabbages and carrots au gratin with mozzarella cheese



Ingredients for 4 serves

2 turnip cabbages
4 carrots
250 g mozzarella cheese used for pizzas
20 g parsley
2 spoonfuls pumpkin seeds
butter
salt

Method of preparation

Clean the turnip cabbages, the carrots by rubbing them under the water jet with a hard brush. Let carrots cook in little salt water for about 15 minutes from the boiling point and the turnip cabbages for 20-25 minutes; mince the parsley, keeping a whole twig apart. Put all the vegetables in water and ice, then drain, dry and cut them into slices, taking care of cutting carrots lengthwise. Cut mozzarella cheese into slices. Oil an oven proof dish with butter and distribute vegetables over it, spread two thirds of pumpkin seeds and the parsley, put mozzarella cheese on it, complete another layer with the remaining pumpkin seeds and bake in the oven at a temperature of 200° C for 5 minutes or until mozzarella cheese will be melted. Garnish this preparation with the parsley twig and serve.

Source: cucina.corriere.it