



Minced pork meat with cream cheese and courgette slices



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Médio



Custo

Low



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



1dl of Gallo Extra Virgin

- 400g of minced pork meat
- 300g of courgette
- 200g of tomato sauce
- 2dl of vegetable stock
- Cream cheese, to taste

Modo de preparação

1

Cut the courgettes into long and thick slices. Boil in the vegetable stock. Let it cool.

2

Cook the pork meat, adding a bit of tomato sauce.

3

In each courgette slice, spread cream cheese and a bit of meat on top.

4

Roll it, repeating this operation.

5

Heat the Gallo Extra Virgin Olive Oil and the tomato sauce and serve around the courgette.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil



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