



ALL'OPERA IN TRENINO DAL 1870

STUFFED COURGETTES



INGREDIENTS

Serves 4 happy people

80 g breadcrumbs

4 courgettes

Grated Trentino cheese to taste

3-4 tablespoons of olive oil

Pepper

Parsley

PREPARATION

Clean and boil the courgettes in salted boiling water for at least 10 minutes.

Cut them in half lengthways and remove the flesh inside. Mix the flesh with the breadcrumbs, oil, pepper and parsley.

Fill the courgettes with this mixture. Sprinkle with a bit of grated cheese and brown in the oven at 180°C.