Pomì
O Così. O Pomì.

Vegetables Millefoglie with soy béchamel and organic tomato sauce



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Champignon mushrooms: 10
- Eggplants: 1
- Extra Virgin Olive (EVO) Oil: as required
- Nutmeg: as desired
- Potato starch: 40 g
- Red Pepper: 1
- Red Radicchio: 1
- Salt and Pepper: to taste
- Soy Milk: 1 lt
- Yellow Pepper: 1
- Zucchini: 1

Preparation

Slice the vegetables, place them in a tray and season with EVO oil, salt and pepper. Cook in mixed convection oven at 50% humidity. Once steamed, let them cool. Bring the soy milk to the boil and season with salt, pepper and nutmeg.
When boiling, add the potato starch (previously diluted in warm water) and blend with a manual whisk until thickened. If needed, add some more potato starch.

Amalgamate **Pomì Organic Tomato puree** with EVO Oil, then pour the emulsion into a big plastic cup and whisk it with an electric mixer until reaching the perfect thickness.
Assemble the millefoglie on an oven tray, making layers of sliced vegetables, soy béchamel and generous spoonfuls of tomato emulsion.
Cook in oven for 20 minutes at 180°, then serve warm.

For this recipe we used:

Organic Tomato Puree 300 ml

