



Veggie wrap with seaweed rice-cheese, green beans “scottadito”, red radicchio and Pomi Ketchup



Time: 40 min.

Difficulty: Easy

Ingredients (4 people)

• Ingredients

- Ketchup 560g 150 g
- Beer yeast 6 g
- Boiled green beans 500 g
- Extra virgin olive (EVO) oil 50 g
- Flour 500 g
- Honey 1 teaspoon
- Lettuce 500 g
- Red radicchio 500 g
- Rosemary as required
- Seaweed rice-cheese as desired
- Turmeric as required
- Water 200 ml

For this recipe we used:



Preparation

Heat up a little water on a cooker or in microwave to melt the yeast. Mix the liquid with all the other ingredients and make a smooth, soft dough. Let it rest for 30 minutes, then shape in flat, round layers and half cook them.

Lay the wraps on a cutting board, spread the rice-cheese, add the radicchio, the lettuce and the green beans (previously seasoned). Roll the wraps and end the cooking in a pan. Serve with **Pomì ketchup**.