

Baby broccoli in tomato sauce and taleggio cheese au gratin



Time: 30 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Puree de tomates 700g 100 g
- Broccoli 200 g
- EVO oil to taste
- Parsley to taste
- Pepper to taste
- Salt to taste
- Taleggio cheese 80 g

For this recipe we used:



Preparation

1. Trim some broccoli tips that are roughly the same size and cook them in hot salted water for 10 minutes.
2. Drain, place them in a baking tray, add the **tomato**, diced taleggio cheese, salt, pepper, parsley and bake in a preheated oven at 180° for 10 minutes.