Zucchini with cheese, tomato, thyme and poppy seed stuffing



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Black pepper: to taste
- Garlic: 1 clove
- Grated Parmesan: to taste
- Poppy seeds: to taste
- Ricotta cheese: 100 gr
- Salt: to taste
- Stracchino cheese: 100 gr
- Summer zucchini: 4
- Thyme: to taste

Preparation

Wash and remove the pulp of the zucchini with the help of a small knife.
Cut the zucchini in four parts and place each of them in a baking tray with a drizzle of extra-virgin olive oil, salt and pepper. Bake in the oven, without pulp, at 180 C (360 F) for 20 minutes. To prepare the stuffing, mix in a bowl the ricotta, stracchino, parmesan, and salt and pepper. Mix well until a thick enough mixture is obtained. If is not dense enough, add more Parmesan cheese.
Place the mixture in the refrigerator to rest.

Meanwhile, in a saucepan, heat up a drizzle of extra-virgin olive oil along with a clove of garlic.
Remove the garlic as soon as it begins to look golden and add the **Organic tomato pulp Pomì.** Cook for approximately 15 minutes. Once the zucchini are cooked, remove from the oven and stuff them with the cheese mixture previously obtained.
Add the zucchini to the plate on a bed of tomato sauce and serve.

For this recipe we used:

Organic Tomato Pulp 400 gr

