



TORTA DI VERDURE

(Vegetable Pastry)

Ingredients:

- 1 package “puff” pastry
- 2 eggplants sliced and grilled
- 800 gr. Tomatoes sauce
- 300 gr. mozzarella
- 80 gr. capers paste
- 10 tablespoons breadcrumbs
- 4 tablespoons grated parmigiano
- 2 teaspoons anchovy paste
- extra virgin olive oil
- salt and pepper

Directions:

Preheat oven to 400 degrees Fahrenheit.

Make a mixture of breadcrumbs, anchovy paste, capers and some extra virgin olive oil.

Place the puff pastry in a baking dish. With a fork, make holes in the pastry. Spread a little of the breadcrumb mixture over the pastry.

Then make a layer of the grilled eggplants, already salted and peppered. Cover them with the thinly sliced mozzarella and a little of the grated parmigiano Add a little bit of tomatoes sauces.

Repeat this process until the baking dish is filled, ending with a layer of tomatoes. Fold the remaining pastry over the top layer of tomatoes.

Bake for about 50 minutes and cool 20 minutes before serving..