Vegetable towers with creamy pesto

Delicious vegetables combined with succulent mozzarella and extra creamy pesto. Toasted baguette slices and fine rosemary round off this moment of indulgence perfectly.

Zutaten
4 Portionen

4 Baguette slices
1 large eggplant
1 large zucchini
2 Tomatoes
3 Mozzarella
3 EL Byodo Roast Olive Mild
Byodo sea salt
Pepper
4 TL Byodo Pesto alle Genovese
4 TL Byodo Pesto Calabrese
Wooden skewers for fixing
4 Handles Rosemary

Zubereitung

Preheat the oven to 200 °C. Toast the baguette slices in the oven for approx. 10 minutes.

Wash the eggplant, zucchini and tomatoes and cut into even slices. Drain the mozzarella and cut into slices. Now heat the frying olive in a pan and fry the zucchini and eggplant slices on both sides.

Season with salt and pepper.

Finally, the vegetables and mozzarella are stacked alternately to form four towers, as shown in the picture. Spread the mozzarella slices alternately with pesto genovese and calabrese. Secure the vegetable tower with wooden skewers. Decorate with rosemary and the baguette slices.