



Pan-Fried Zucchini and Mozzarella Slices

Omelet with Zucchini and Mozzarella

🔪🔪🔪 Easy 🍽️ 4 Servings ⌚ 50 min.



Is it a sandwich or an omelet? Actually, it's both—and it tastes absolutely delicious.

“Omelette alle zucchini con Mozzarella” with pesto and tomatoes—not sautéed, boiled, or baked—but deep-fried. In this variation, the whole family will enjoy this green vegetable, and it's perfect as finger food for the buffet at your next birthday party.

Ingredients

1 ball of mozzarella (200 g)
2 eggs
1 jar of ORO di Parma Pesto Rosso
3 tbsp flour
8 tbsp light beer
1 tbsp ORO di Parma tomato paste (3x concentrated)
2 cans ORO di Parma chopped tomatoes with basil
1 zucchini (300 g)
A good handful of fresh mint
Olives

Step 1: The Beer Dough

To make the beer batter, start by separating the eggs. Mix the egg yolks with the beer, 1 tablespoon of olive oil, and flour. Let the batter rest for about 30 minutes.

Step 2: The Sauce

Mix ORO di Parma chunky tomatoes with basil, 2 tablespoons of olive oil, a little ORO di Parma triple-concentrated tomato paste, and mint, then season to taste with salt and pepper.

Step 3: The Vegetables

Cut the zucchini into 16 slices and the mozzarella into 8 pieces. First, coat the mozzarella slices with the sauce, then top them with the zucchini slices. Season with salt and pepper. Flip the mozzarella-zucchini tower over, spread sauce on the top side as well, and top with a slice of zucchini.

Step 4: The Finale

Beat the egg whites until stiff and fold them into the beer batter along with salt. Then slowly heat the olive oil in a skillet. Press the vegetable sandwiches together firmly and carefully coat them in the batter, then fry them in the hot oil for 4 minutes on each side. Enjoy the finished zucchini and mozzarella slices with ORO di Parma Pesto Rosso.

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