



Layered Picnic Loaf



INGREDIENTS

1 white cob **loaf**
2 tbsp sunflower oil
2 courgettes, thinly sliced
1 red onion, thinly sliced
150g **mozzarella cheese**, cut into slices
200g jar of roasted tomatoes and peppers in oil

FOR THE PESTO

1 garlic clove
pinch of salt
40g basil leaves
25g **pine nuts**
30g **pecorino cheese**
40g **parmesan cheese**
50ml extra virgin olive oil

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

In a pestle and mortar, crush the garlic with the salt. Then add the basil leaves and crush again before adding the pine nuts. Crush it all well, and then add the cheese and slowly add the olive oil. Now bash until it's mixed well and leave it aside.

Heat the oil in a pan and add the courgette slices and cook for 2-3 minutes until golden and then turn them over and cook the other side too. Also cook the onions in the same pan until golden.

Take a ready white loaf and cut out a circle from the top. Now scoop out some of the bread and make some room in the loaf for the fillings.

Line the inside of the loaf with the pesto leaving a couple of spoonful aside. Now layer the pesto with the cooked courgettes and sprinkle some salt on top.

Next scope out the roasted peppers and tomatoes from the oil and place it on top of the courgettes. Next goes a layer of the mozzarella slices on top of the tomatoes. The final layer will be the fried onions.

Take the cut out circle of the bread with spread the last bit of pesto on it and place this on top of the onions, closing the bread again. Wrap this tightly with a layer of cling film and let it rest in the fridge for an hour or two.

When you are ready to serve remove the cling film from the bread and cut it out into slices and serve.