

PUMPKIN PARMIGIANA



Preparation time: 45

Cooking time: 45

Preparation

1. Peel and remove the seeds from the pumpkin and cut it into not too thick slices. Place them on a baking tray, add salt and oil to taste.
2. Put the tray in the oven at 180° for 15 minutes (the pumpkin should be al dente).
3. Next, in an ovenproof dish, add a layer of pumpkin and a layer of sliced semi-cured cheese, and so on until the last layer, where we will put the goat's cheese, mature cheese and spices.
4. Leave in the oven for approximately 10 minutes until it has browned.

Ingredients used in this recipe: 600g skinless and seedless pumpkin, 200g semi-cured cheese, 40g mature cheese, 100g goat's cheese with herbs or sheep's cheese, olive oil, nutmeg, oregano, a teaspoon of cinnamon and a pinch of salt.