



SEPPIE CARPACCIO WITH NERO DI SEPPIA IN “VINSCHGER” BREAD WITH GRILLED VEGETABLES



Preparation easy
Preparation time 15 minutes

SERVES 4 PERSONS

16	slices	Seppie Carpaccio with Nero di Seppia
4	pieces	„Vinschger“ bread
2	pieces	zucchini
2	pieces	tomatoes
200	g	mayonnaise (or cream cheese)
1	dash	oil
1	pinch	salt, pepper

AND THAT'S HOW IT'S DONE

Wash, clean and slice the zucchini and tomatoes. Sauté the vegetables in a grill pan over high heat until lightly roasted, seasoning lightly with salt and pepper.

Cut the “Vinschger” breads in half horizontally and toast them in the hot grill pan on the cut surfaces for two minutes. Spread both halves of the bread with mayonnaise or cream cheese. Fill breads each with a quarter of the vegetables and 4 slices of Seppie Carpaccio with Nero di Seppia.