

# VEGETABLE TARTAR



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**SERVES: 6-8**

## INGREDIENTS

1 pack of Bimbo wholemeal mini toasts • 150g vine tomatoes • 150g aubergine • 150g prepared pumpkin • 150g courgette • 100ml extra virgin olive oil • 50g shallots • 30g parsley • 3g ground black pepper • 50g Centrone dried tomatoes in sunflower oil • 1 bunch of fresh oregano

## PREPARATION

Finely slice the aubergine, the courgette and the pumpkin and then cut into thin strips, and finally into little cubes

- Removing the skin tomatoes, and keeping only the outer part
- Chop the shallot and parsley and keep for later
- Sauté the chopped shallot in olive oil and add the aubergine, cooking for a little
- Add the courgette and a few minutes later the pumpkin, seasoning with salt and pepper
- The vegetables should remain just cooked, so as not to fall to pieces
- Add the chopped parsley and place to one side until cooled
- Chop the dried tomato and add to a little of marinade oil
- Spread onto the toasts
- Place small portions of the vegetable tartar mix onto each toast, decorating with a little triangle of parmesan cheese and tiny sprig of fresh oregano