

## TORRI DEL BENACO

### **Carpione baked in foil with steamed vegetables**

#### *Ingredients*

two carpione of 400/500 grams

a clove of garlic

lemon peel

rosemary

salt and pepper

potatoes

zucchini

carrots

extra virgin olive oil



#### **Method**

Prepare the package (foil and baking paper), laying the cleaned carpione on it, garnishing it with a clove of garlic, lemon peel and a sprig of rosemary. Season with salt and pepper. Bake at 180 degrees for 25/30 minutes. Serve the carpione, accompanied with the steamed vegetables. Drizzle with extra virgin olive oil.

