

# PARMESAN PUMPKIN TURRET

**Preparation time:** 40 min

**Difficulty:** Easy

## Ingredients

- Aromatic herbs: to taste
- Parmesan cheese: 200 gr
- Pumpkin: 600 gr



## Preparation

Cut the pumpkin finely and create a few discs with the help of a dough cutter.

Bake the pumpkin discs at 280°F with oil, salt and pepper to taste for 20 minutes.

In the meantime, cook the **Pomì Chopped Tomatoes** with aromatic herbs and salt.

Now assemble the turrets on baking paper, alternating a pumpkin disc, tomato sauce and grated Parmesan cheese.

Bake in the oven at 365° F for 15 minutes

## For this recipe we used:

Finely Chopped  
Tomatoes 800 gr

