



GUSTO IN FAMIGLIA

VEGETABLE STICKS WITH SPECK ALTO ADIGE

20 minutes – easy – 4 portions



Ingredients vegetable sticks:

- 1 Cucumber
- 1 Broccoli
- 1 Yellow bell pepper
- 1 Red bell pepper
- 1 Avocado

Preparation of the vegetable sticks:

1. Wash the cucumber and slice it into 4 cm long pieces. Cut them into six halves and remove the core.
2. Clean and wash the yellow and red bell peppers. Cut them into thick, 4 cm long pieces.
3. Remove the avocado pulp from the skin and cut it into 4 cm long pieces.
4. Wash the broccoli and cut it into small pieces.

Ingredients dip:

- 100 ml Mayonnaise
- 1 tbsp. Finely chopped pickles
- 1 tbsp. Finely chopped parsley
- 1 tbsp. Finely chopped dill
- 1 tbsp. Finely chopped anchovies in oil
- Salt
- Freshly grounded pepper
- 2 tbsp. Cream

Preparation of the dip:

Mix the mayonnaise with the pickles, parsley, dill and anchovies. Then season with salt and pepper and dilute with the cream.



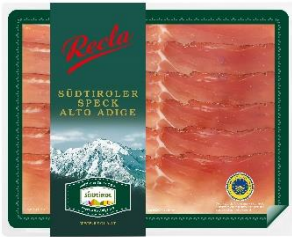
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Further ingredients:

- 16 Slices of Recla Speck Alto Adige PGI

Finalisation:

Pour the dip into small jars or serving bowls. Wrap the vegetable sticks with the slices of Speck Alto Adige, place them in the jars and serve.



Speck Alto Adige PGI e 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.