



Antipasti vegetables

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Bringing a touch of Italianità to your table and buffet: roasted antipasti vegetables add colour, taste and a Mediterranean lightness and can be enjoyed hot or cold.

Vegetables

- 1 aubergine, cut into about 1 cm thick slices
- 1 courgette, cut into about 1 cm thick slices
- 1 red pepper, chopped
- 1 red onion, cut into wedges
- 1 clove of garlic, finely sliced
- 5 sprigs of thyme, leaves pulled off stalks
- 3 sprigs of rosemary, needles pulled off and coarsely chopped
- 2 tbsp olive oil
- 1 tsp salt

Marinade

- 1 lemon, grated zest and juice
- 2 tbsp olive oil
- ½ bunch of basil, leaves pulled off stalks and finely chopped
- 1 clove of garlic, crushed
- 1 tsp runny honey
- ¼ tsp chilli flakes
- ¼ tsp salt





Some pepper

Additional information

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