



## BOATS WITH WHITE SAUSAGE

### INGREDIENTS:

- 1 packaging white Naturrino sausage
- 3 courgettes
- 8 tablespoons basil pesto
- 8 tablespoons Parmesan cheese
- potatoes
- olive oil
- spice mix for potatoes
- basil leaves for decoration

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### PREPARATION:

1. Boil medium-sized potatoes in salted water for 15 minutes. Drain, cut into smaller pieces and rub with a little olive oil mixed with spices.
2. Cut courgettes lengthways in half, scoop out the flesh (the part with seeds) with a spoon and blanch for 3 minutes in salted water. Drain and dry with paper towel. Fill the boats with basil pesto, sprinkle with Parmesan cheese and put one sausage in each. Place in a casserole dish along with the potatoes. Bake for about 15-20 minutes in an oven preheated to 180°C (top and bottom heater) until the sausages start to brown.
3. Garnish the finished dish with fresh basil leaves.