

## Zucca gratinata all'amaretto

### Ingredients:

- \* 1 kg pumpkin
- \* 2 Amaretti
- \* 100 g grated Parmesan cheese
- \* Mostarda di mele cotogne
- \* Balsamic vinegar
- \* Butter
- \* Salt

### Steps:

1. Preheat the oven to 180°C (355°F).
2. Cut the pumpkin in half, remove the skin and seeds, and slice it into 1 cm-thick slices.
3. Line a baking tray with baking paper and spread the butter over the paper.
4. Arrange the pumpkin slices on the tray, sprinkle with grated cheese, drops of balsamic vinegar, and a drizzle of mostarda.
5. Break the amaretti into small pieces and sprinkle them over the pumpkin.
6. Season with salt and bake in the oven for 30 minutes.
7. Once cooked, form a circle with the pumpkin slices and drizzle with any remaining butter.
8. Serve hot.