



Vallespluga Galletto with dried corn leaves:

 Cooking time: approximately 1 hour

 Serves: 4 people

Ingredients:

- 2 Vallespluga Gallettos
- Sage
- Rosemary
- A few grains of sea salt and black pepper
- An onion with cloves attached

Stuff the Gallettos with the sage, rosemary, sea salt, pepper and onion. Seal the Gallettos by sewing them with white thread. Rub with oil and brown over a high heat. Season with the salt and wrap in tin foil. Cook in the oven at a high temperature (250 °C) for approximately 1 hour. Serve with the corn leaves.

As an accompaniment, we suggest serving this dish with raw, fresh vegetables.

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