

CICCHETTI WITH SALTED CODFISH, TAPENADE AND TUNA-STUFFED PEPPERS



Chef: Leonardo Pellacani

Method

Serves 6

Cream the salt cod by blending the Èbacçalà in a food mixer with the Fiokki potato flakes and parsley. Slowly stir in the extra virgin olive. In the meantime, start preparing the “cicchetti” by toasting the bread.

Season with the creamed salt cod, the tapenade, the Mini Red tomatoes cut into strips, some mixed leaf salad and finally the tuna-stuffed peppers. Garnish with some fried basil and a drizzle of extra virgin olive oil.

Menù Ingredients

900 g Èbacçalà - WL1X

Fiokki - Fiokki Potato Flakes - PC0

Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio - Mini

Red Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

Peperotti al tonno - Tuna-Stuffed Peppers - 1P1

Tapenade rustica - Rustic Tapenade Sauce - VR7

Ingredients

to taste Mixed leaf salad

18 Crostini

Sunflower seed oil

to taste Parsley

to taste Fried basil