

ANCHOVY CROUTONS WITH MANGO AND PINK PEPPER CHUTNEY



Chef: Maurizio Ferrari

Method

Serves 1.

Use a pastry cutter to cut out discs from the “Bruschetta...Mia” bread. Crumb the rest of the bread and flavour it with the wild garlic pesto. Drizzle some oil in a hot pan and toast the bread. Garnish the croutons with a mousse of burrata and goat’s milk ricotta flavoured with the blue flower mix. Add the crumbed bread flavoured with wild garlic, the mango and pink pepper chutney, some fillets of anchovies from the Adriatic, some radish leaves, and finally a drizzle of extra-virgin olive oil.

Menù Ingredients

10 g Pesto di Aglio Orsino - Wild Garlic Pesto - X30X
30 g Chutney Mango e Pepe rosa - Mango and Pink Pepper Chutney - AY7
n° 1 fetta Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
n° 3 filetti Filetti di acciughe del Mar Adriatico in olio di girasole - Fillets of anchovies from the Adriatic Sea in olive oil - M00X
q.b. Flower Mix Blu - 1254
q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

40 g Burrata
40 g Goat's milk ricotta
to taste Radish leaves