BARLEY'S FANTASY



Menù Ingredients

110 g. Dorati - TN1

22 g. Capperini sotto sale - Small Salted Capers - U31

22 g. Filetti di Acciughe - Anchovy Fillets - MP1

290 g. Dadolata di verdure - Brunoise of vegetables - BS0K

375 g. Orzo perlato - Pearled Barley - RN0

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt

q.s. Pepper

q.s. Fresh thyme

20 g. Rucola salad

q.s. Shaved Grana Padano cheese

40 g. Fresh Radicchio

Chef: Leonardo Pellacani

Method

Serve 6

Cook the barley in boiling salted water, when cooked, drain it and let it to cool down. In a bowl, add the diced vegetables, the dorati tomatoes , the capers, the finely chopped anchovies, the radicchio cut into julienned, the rocket and the chopped thyme , mix well then add the cold barley. Mix the ingredients carefully and season with extra virgin olive oil, salt and pepper. At this point distribute the barley on the plates and complete with shaved grana padano cheese.

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