

BARLEY'S FANTASY



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.

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