

BLACK ANGUS BRESAOLA WITH YELLOW SEMI-DRIED TOMATOES



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Place some rocket salad on each plate. Arrange the thin slices of bresaola on top. Add the Yellow Semi-dried Tomatoes and a Rustichello Artichoke, open like a flower, in the center of each plate. Finish with a drizzle of Evoo.

Menù Ingredients

90 g. Datterini gialli semisecchi in olio di semi di girasole -
Semi dried yellow grape tomatoes in sunflower seeds oil -
XS1X
N° 6 "Rustichello" carciofi alla rustica in olio di semi di girasole
- "Rustichello" rustic style artichokes - HS8
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Rocket salad