

CARNE SALADA WITH CANNELLINI BEANS AND ROCKET SALAD



Menù Ingredients

120 g Fagioli cannellini lessati - UI0
120 g. Fagioli cannellini lessati - Boiled Cannellini Beans - UI3
180 g Dorati - TN1
400 g. Carne salada del Trentino - Trentino "Carne Salada"
Cured Beef - 2Q9
q.b. Pesto di Senape - KK7
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

60 g. Shaved Parmigiano Reggiano cheese
q.s. Pepper
200 g. Pachino Tomatoes
120 g. Rucket Salad
2 Lemons
q.s. Salt

Chef: Monica Copetti

Gluten Free

Method

Serve 6

Make a citronette with squeezed lemon, oil, salt and pepper. Cut the carne salada and place it on plate leaving a gap in the center. Season the cannellini beans with the pachino tomatoes cut in quarters and the citronette then place it in the center of the plate, garnish with some rocket, add the shaved reggiano cheese and drizzle with a little more citronette.