

## CICCHETTI WITH SALTED CODFISH, TAPENADE AND TUNA-STUFFED PEPPERS



### Menù Ingredients

900 g Èbaccalà - WL1X  
Fiokki - Fiokki Potato Flakes - PC0  
Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X  
Peperotti al tonno - Tuna-Stuffed Peppers - 1P1  
Tapenade rustica - Rustic Tapenade Sauce - VR7

### Ingredients

to taste Mixed leaf salad  
18 Crostini  
Sunflower seed oil  
to taste Parsley  
to taste Fried basil

**Chef:** Leonardo Pellacani

### Method

Serves 6

Cream the salt cod by blending the Èbaccalà in a food mixer with the Fiokki potato flakes and parsley. Slowly stir in the extra virgin olive. In the meantime, start preparing the "cicchetti" by toasting the bread.

Season with the creamed salt cod, the tapenade, the Mini Red tomatoes cut into strips, some mixed leaf salad and finally the tuna-stuffed peppers. Garnish with some fried basil and a drizzle of extra virgin olive oil.