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 semisecchi 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.

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