

CROSTINI WITH SMOKED MARLIN AND BEETROOT



Menù Ingredients

150 g. Marlin Affumicato (trancio) - Smoked Marlin (Piece) - 1B9
180 g. Maionese della casa - Homemade Mayonnaise - EP5
q.s. Capperini in olio extra vergine di oliva - Small Capers in
Extra-virgin olive oil - XG7

Ingredients

90 g. Beetroot, pre-cooked
200 g. Sliced Bread
50 g. Red Onions
q.s. Pink Grapefruit
q.s. Parsley
q.s. Butter

Chef: Leonardo Pellacani

Method

Serve 6

Take the sliced bread ,butter it and with a pastry cutter make some round toast and bake them in the oven for few minutes. Once cooled, make tufts of mayonnaise on each, then add cubes of beetroot and marlin on top of it. Finish by decorating with a slice of red onion ,previously dried in the oven, a few capers, some grapefruit wedges and parsley.