

CROSTINI WITH SMOKED MARLIN AND BEETROOT



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.

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