

CULATELLO WITH CITRUS PESTO AND POTATOES



Menù Ingredients

150 g. Pesto di agrumi - Citrus Pesto - BO7
450 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

n° 1 Orange
150 g. Lattuce
q.s. Salt
q.s. Pepper
q.s. Parsley
300 g. Culatello

Chef: Barbara Benvenuti

Gluten Free

Method

Serve 6

Cut the potatoes into thin slices, then season with extra virgin olive oil, chopped parsley and a pinch of salt. Dilute the Citrus Pesto with water. At this point, arrange the Salad leaves on each plate. add on top a bed of potatoes and drizzle the citrus sauce. Finally add the slices of Culatello, cracked pepper and complete with few drops of Citrus Pesto, a few slices of peeled orange and a drizzle of Evoo.

Gluten Free Method