

ÈMAZZANCOLLE GIANT SHRIMPS AND AVOCADO SALAD



Chef: Diego Ponzoni

Method

For 6 persons

Peel the avocado and cut it into cubes. Mix it with the drained giant shrimps, hemp pesto and celery cut into fine slices. Flavor with a drizzle of oil and a sprinkle of lime, salt and a grinding of pepper. Cut the chicory into strips and put them in the middle of the dish. Add the salad completing with a scraping of lime rind.

Menù Ingredients

180 g Èmazzancolle - MJ1
90 g Pesto di canapa Bio - Organic Hemp Seed pesto - K370B
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

to taste Black pepper
120 g "variegato" chicory
to taste Salt
to taste Lime
120 g Celery
390 g Avocado