

EXOTIC GIANT SHRIMP SALAD



Chef: Leonardo Pellacani

Method

6 servings

Wash and clean the chicory. Cut it into strips and put it in the centre of the plate. Add the avocado, pineapple and mango all peeled and cut into cubes. Then add the giant shrimps. Top with ground pink pepper and a trickle of extra virgin olive oil.

Menù Ingredients

240 g Èmazzancolle - MJ1
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

to taste Salt
to taste Lemon juice
240 g Pineapple
240 g streaked white chicory
120 g Avocado
120 g Mango