

FLAN WITH YELLOW DATTERINI AND SMOKED SWORD FISH



Chef: Gianluca Galliera

Method

Pour a portion of ricotta-based filling into a bowl and add the cream of smoked scamorza cheese, the freshly plucked thyme and mix the ingredients. Line a mould with the puff pastry. Fill with the cheese-based filling, spreading it evenly. Bake in the oven at 170-180° C for 30-35 minutes. Remove from the oven, allow to cool down and garnish with slices of smoked swordfish and yellow datterini tomatoes.

Menù Ingredients

100 g. Grancrema di Scamorza affumicata - E91
120 g. Pesce Spada Affumicato (trancio) - 1X9
60 g. Datterini gialli semisecchi in olio di semi di girasole - XS1X

Ingredients

1 portion ricotta-based filling
400 g puff pastry
fresh thyme