

GRAIN SALAD WITH CURED BEEF



Chef: Monica Copetti

Method

Serve 6

Cook the rice and barley in salted boiling water, then let them cool. In the meantime, drain and rinse the farro and the tuttocampo vegetables. Mix in together all the grains and vegetables and adjust with salt and pepper. Arrange the slices of cured beef on a plate and place the rice salad in the center. Season with extra virgin olive oil, salt and pepper.

Menù Ingredients

150 g. Farro sottovuoto - Boiled Spelt - Z71X
150 g. Orzo perlato - Pearled Barley - RN0
150 g. Riso Ribe Parboiled - Parboiled Ribe Rice - RP1
200 g. Tuttocampo (senza mais) - Tuttocampo Vegetables
(without sweet corn) - TB1
400 g. Carne salada del Trentino - 2Q9
70 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt
q.s. Pepper