# GRAIN SALAD WITH CURED BEEF



## Menù Ingredients

150 g. Farro sottovuoto (Boiled Spelt) - Z71X

150 g. Orzo perlato - Pearled Barley - RN0

150 g. 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

**Chef:** Monica Copetti

## Method

Serve 6

Cook the rice and barley in  salted boiling water , than 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.

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