

GRILLED SCALLOPS WITH SAMPHIRE AND CRISPY ANCHOVIES



Chef: Gianluca Galliera

Gluten Free

Method

Grill the scallops in extra-virgin olive oil. Season with salt and pepper. Fry the floured anchovies in plenty of boiling oil, dry on kitchen paper, and season with salt. Toss the Èsalicornia sapphire in a pan with extra-virgin olive oil, half a clove of garlic, salt and pepper. Soften the date tomatoes in the oven with oil, salt, pepper and a pinch of sugar. Fry the chestnut mushrooms in a pan with half a clove of garlic, extra-virgin olive oil, salt and pepper. Arrange the Èsalicornia sapphire on a serving dish and add the grilled scallops, anchovies, tomatoes and mushrooms. Season with extra virgin olive oil and garnish with fresh herbs.

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* Sostituendo la farina con la dicitura “senza glutine” in etichetta, la preparazione diventa Gluten Free.

Menù Ingredients

q.b. Èsalicornia - Samphire - WM1X

q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

to taste Scallops

to taste Fresh anchovies

1 garlic clove

to taste flour for frying

Salt and pepper

to taste Fresh date tomatoes

to taste Sugar

to taste Fresh chestnut mushrooms

to taste Fresh herbs