

TUNA ROULADE WITH RICOTTA AND SESAME



Menù Ingredients

300 g. Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

300 g. Cow's Milk Ricotta
to taste Red Radicchio
to taste Lettuce
to taste Basil
to taste Toasted sesame

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a bowl mix the cow's ricotta with the toasted sesame. Slice the tuna and fill each one with the prepared mixture, then roll them up. Julienne the red radicchio and the lettuce. In the meantime blend some extra virgin olive oil with the basil leaves. Distribute the julienned salad on the bottom of the plates and place on each three rolls. Complete with a drizzle of basil flavoured oil and serve.