

KARPATOS SALAD



Chef: Gianluca Galliera

Method

Wash and dry the iceberg lettuce and put it on the plate as the salad base. Use the slicer to cut the Tropea onion into thin slices and add to the salad. Then add the "alla greca" olives, the feta cut into cubes, the cucumbers cut into rounds, the sun blushed tomatoes and flavor with extra virgin olive oil, dried oregano and salt. Serve decorated with a sprig of fresh basil.

Menù Ingredients

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

to taste Olive "alla greca" - Greek Olives - U51

to taste Soleggiati - TX1

Ingredients

to taste Feta cheese

to taste Fresh basil

to taste Dried oregano

to taste Salt and pepper

to taste Iceberg lettuce

to taste Tropea onion cut in thin slices

to taste fresh cucumber