

MEAT BANDIERINE



Chef: Gianluca Galliera

Method

For one meat bandierina

Preparation:

1. Lay out the slices of cooked pork on to the work surface.
2. Add a slice of the ham and then a slice of cheese.
3. Decorate with Soleggiati, the Freschezza artichokes quarter and the Cipolline baby onions.
4. Secure all the ingredients with a wooden skewer.

Menù Ingredients

- 1 Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1
- 1 Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW3
- 1 Funghi prataioli in olio di girasole - Button mushrooms in sunflower seed oil - FUH
- 1 Soleggiati - TX1
- 1 Soleggiati - TX3
- 1 Spaccatelli di carciofo "freschezza" all'olio di semi di girasole - "Freschezza" artichoke quarters in sunflower seeds oil - HA3
- 1 Spaccatelli di carciofo "freschezza" all'olio di semi di girasole - "Freschezza" artichoke quarters in sunflower seeds oil - HA1

Ingredients

- 40 g loin of pork in slices
- 30 g cooked ham in slices
- 1 slice Edamer or Emmenthal cheese