MEAT BANDIERINE



Chef: Gianluca Galliera

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

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.

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