MILLE-FEUILLE WITH BUFFALO MOZZARELLA, ARTICHOKES, SOLEGGIATI TOMATOES AND BALSAMIC VINEGAR.



Menù Ingredients

300 g Carciofi alla Giudia - HD307

300 g Soleggiati - TX1

q.s. Aceto balsamico tradizionale di Modena D.O.P. extravecchio - Traditional Balsamic Vinegar of Modena PDO, Extra Old - K4Z

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

Ingredients

400 g Buffalo mozzarella

q.s. black pepper

6 Slices Prosciutto

Chef: Leonardo Pellacani

Method

Serve 6

Slice the buffalo mozzarella and dry the excess water with the help of paper towel. Cut the Giudia artichokes into thin slices, then warm them up in the microwave together with the Soleggiati tomatoes. On a plate create the millefeuille alternating a slice of mozzarella, artichokes, tomatoes and a drizzle of extra virgin olive oil, repeat the sequence three times, completing the last layer with a petal-shaped made with prosciutto . Decorate with a few drops of traditional balsamic vinegar and ground black pepper.

Gluten Free Method

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