

MIX CHEESES WITH THREE SAUCES



Chef: Gianluca Galliera

Method

Recipe by Chef Reinhold Unterfrauner of the Hotel Graziana in Ortisei and Chef Willy Larese of the Hotel Adler in Ortisei. The recipe was created by Chef Gianluca Galliera in collaboration with Monica Copetti.

Menù Ingredients

q.b. Salsa di cipolla rossa all'aceto balsamico di Modena I.G.P. -
Red onion sauce with Balsamic Vinegar of Modena PGI - TQ7
q.s. Peperonissima - Peperonissima Pepper sauce - VO7
q.s. Salsa di Pere e zenzero – Pear and ginger sauce - TV7

Ingredients

q.s. Mix cheeses