

MIXED SEAFOOD APPETISER



Menù Ingredients

30 gr Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9

30 gr Salmone scozzese affumicato preaffettato (Sliced Scottish Smoked Salmon) - 159

30 gr Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9

50 gr Èmaremix - MZ1

50 gr Èmazzancolle - MJ1

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

to taste Sauce cocktail au brandy - Cocktail sauce - ERH

Ingredients

Chopped parsley, to taste.

Chef: Leonardo Pellacani

Method

Season Èmaremix and Èmazzancolle with Extra virgin olive oil and parsley. Slice the tuna and swordfish . Position each item on a plate and serve with the cocktail sauce.