

NUGGETS WITH PEARL BARLEY



Chef: Leonardo Pellacani

Method

Cook the barley in plenty of salted boiling water. When cooked, drain and use a pastry cutter to form circular bases a few centimetres thick. Heat the èpepite nuggets for a few minutes. Place the barley on a serving dish, then lay the nuggets on top. Garnish with shredded chilli pepper and mixed blossom blend for decoration.

Menù Ingredients

1.100 g Èpepiteveg - S6QX

900 g Orzo perlato - Pearled Barley - RNO

to taste Flower mix multicolor - 1716

to taste Peperoncini in fili sottili (Chili threads fine) - 1278

Ingredients