

PORK WITH TUNA SAUCE



Chef: Leonardo Pellacani

Method

Thinly slice the roast pork and arrange on a dish. Cover with tuna sauce. Garnish with the capers and shoots. Finish off with a drizzle of oil.

Menù Ingredients

40 g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7

80 g Arrosto di maiale - Roasted pork loin - 229

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

to taste Sauce tonné - Tuna Spread - ETH

Ingredients

to taste Shoots