PRAWNS TARTARE WITH PISTACCHIO E CITRUS PESTO



Menù Ingredients

120 g. Pesto di agrumi - Citrus Pesto - BO7
30 g. Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X
90 g. Pesto ai pistacchi - Pistachio pesto - BX7

Ingredients

900 g. Prawns tails, peeled
50 g. Orange pulp, diced
q.s. Sesame seeds
q.s. Pistacchio , shelled and chopped
q.s. Orange zest
1 Lemon
q.s. Pepper
q.s. Salt

Chef: Diego Ponzoni

Gluten Free

Method

Serve 6

Roughly cut the prawns with a knife; divide the tartare into two parts. In a bowl, mix part of the prawns with the Citrus Pesto, the diced oranges and 15 g. of Evoo then seasonn with salt & Pepper. In another bowl, combine the remaining prawns with the Pistachio Pesto and season with the leftover oil , salt and pepper. Meanwhile in a non-stick pan toast the chopped pistacchios, then repeat the same operation with the sesame seeds. At this point, with the help of a round pastry cutter, arrange the two tartare on plate, side by side. Complete the citrus pesto prawns with the Grated orange zest, a sprinkle of sesame seeds and a pinch of pepper. Garnish the other tartare with chopped pistachios, grated lemon zest, pepper and a drizzle of pistachio pesto oil.

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