# QUAIL EGGS WITH TAPENADE AND ‘NDUJA



## Menù Ingredients

180 g Tapenade rustica - Rustic Tapenade Sauce - VR7
300 g Salsa di ‘Nduja Calabrese - Calabrian ’Nduja Sauce - X60X
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
to taste Peperoncini in fili sottili (Chili threads fine) - 1278
to taste Petali di rosa (Rose petals ) - 1252
to taste Staccante spray - Non-Stick Spray - Q10

## Ingredients

to taste Carasau bread
30 Quail eggs

**Chef:** Leonardo Pellacani

## Method

Spray some non-stick spray in a non-stick frying pan. Wait for it to heat. Place a pastry cutter in the pan, one at a time break the quail eggs into it, and cook. Arrange the cooked eggs on a dish. Arrange the Menù tapenade in the centre and garnish with some shredded peppers.
Arrange the ‘Nduja sauce on the dish. Toast the Carasau bread in the oven and arrange it over the ‘Nduja, then garnish with some rose petals. Finally, add a sprinkling of coloured pepper.

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