

ROULADE OF SALTED MEAT



Chef: Leonardo Pellacani

Gluten Free

Method

For 6 people

Chop finely one stalk of celery. Mix the mascarpone cheese, the Valdostana fondue, the Tartufata mushroom paste and the chopped celery. Cut the salted meat in slices. Spread the mixture onto every slice of meat. Roll up the meat, making roulades. Cut the rest of the celery in julienne. Season the salad with salt and pepper. Arrange the mixed leaf salad on a plate. Place the roulades of meat onto the salad leaves. Season with a drizzle of extra virgin oil, pepper and salt. Complete the plates with toasted almonds and the sliced celery.

Menù Ingredients

100 g Fonduta con Fontina D.O.P. della Valle d'Aosta -
Fondue with Fontina PDO from Valle d'Aosta - EY1
300 g Carne salada del Trentino - Trentino "Carne Salada"
Cured Beef - 2Q9
50 g Crema di funghi prataioli al profumo di tartufo - Button
mushrooms paste with truffle aroma - EXH07
q.b. Olio extravergine di oliva - EK5

Ingredients

200 g Mascarpone
2 stems of celery
200 g mixed salad
30 g pieces of toasted almond
to taste salt
to taste pepper