RUSTIC PLATTER FROM EMILIA WITH MIXED COLD CUTS, PICKLED VEGETABLES, TIGELLA FLATBREADS AND FRIED DOUGH PARCELS



Menù Ingredients

70 g Giardiniera all'Emiliana (Pickled Vegetables) - WO3

Tigella di Modena - Modena Tigella - 7050

Ingredients

to taste Mortadella

to taste Prosciutto

to taste Salami

to taste Fried dough parcels

Chef: Leonardo Pellacani

Method

Serves 1

Display the carefully sliced cured meats on a chopping board, arranged around a small bowl filled with Pickled Vegetables.

Accompany with some Modena Tigellas heated in the oven and dough parcels fried in hot oil.

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