

## SAILOR'S SEAFOOD SALAD



**Chef:** Leonardo Pellacani

### Method

For 6 persons:

Strain the Èmaremix and set aside the preserving liquid (to be used for cooking if necessary). Put the Èmaremix into a bowl and mix it with the sliced celery, the Dorati tomatoes, the olives and the chopped parsley. Mix everything together adding a drop of olive oil. Cut the radicchio variegato into thin strips and put it in the middle of the plate. Put the seasoned fish salad on top.

Decorate with a sprig of parsley and serve

### Menù Ingredients

450 g Èmaremix - MZ1

72 g Dorati - TN1

72 g Olive Leccino Nostrale denocciolate - Pitted Leccino Olives - Z91

q.b. Olio extravergine di oliva - EK5

Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

180 g celery

240 g radicchio variegato

Parsley

1 sprig of wild fennel