

SALAD "LIPARI"



Chef: Gianluca Galliera

Method

Wash and dry the salad leaves.

Mix the rocket, spinach and salad leaves.

Then add Anchovy fillets, Small capers, quartered hard-boiled eggs, Soleggiati and the Itrana olives.

Vinaigrette preparation:

Mix some extra virgin olive oil, Modena balsamic vinegar and salt.

Dress the salad with the vinaigrette.

Serve with fresh basil.

Menù Ingredients

Aceto balsamico di Modena I.G.P. invecchiato - Old Balsamic

Vinegar of Modena PGI - EJ6

Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7

Filetti di Acciughe - Anchovy Fillets - MP1

Olive Itrana "alla siciliana"- Itrana Olives "Sicilian Style" - UH1X

Soleggiati - TX1

Ingredients

Lattuga salad

Gentile salad

Fresh spinach

Fresh rocket

Hard-boiled eggs

salt

Fresh basil