

SALAD WITH ROMAN-STYLE ARTICHOKES, RADICCHIO, CELERY, DORATI TOMATOES, WALNUTS AND FRESH GENOVESE PESTO



Chef: Leonardo Pellacani

Method

Serves 6

Wash and cut the red radicchio into strips. Add the thinly sliced Roman-style artichokes, the celery cut into strips, the Dorati tomatoes, the walnuts and the mixed sprouts. Season with Fresh Genovese pesto, extra-virgin olive oil and salt.

Menù Ingredients

200 g Dorati - TN1
400 g Carciofi alla Romana - Roman-Style Artichokes - H13
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
to taste Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X

Ingredients

150 g Celery
180 g Red radicchio
to taste Walnuts
to taste Mixed sprouts
to taste Salt