

SALMON CARPACCIO WITH FENNEL, DATTERINI TOMATOES AND PINENUTS



Menù Ingredients

500 g. Salmone scozzese affumicato preaffettato (Sliced Scottish Smoked Salmon) - 159
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Salt
q.s. Basil
30 g. Pinenuts
90 g. Datterini tomatoes
200 g. Fennel

Chef: Diego Ponzoni

Gluten Free

Method

Serve 6:
In a non-stick pan, toast the pine nuts for a minute. In the meantime, with the help of the slicer, cut the fennel into julienne then place them in the center of the plate, now place the smoked salmon slices on top of it. At this point, cut the datterini tomatoes into a concassè; season them with extra virgin olive oil and a pinch of salt. Spread the concassè on the slices of salmon and complete with the toasted pine nuts, a few leaves of fresh basil and a drizzle of extra virgin olive oil.

Gluten Free Method