

SALMON TARTARE WITH DILL



Menù Ingredients

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

q.s Pepper

q.s. Lime

q.s. Salt

420 g. Fresh tomato

800 g. Fresh Salmon

to taste Fresh dill

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Cut the tomatoes into cubes and season with salt and pepper. Cut the salmon into cubes, and season with salt and fresh dill. In a pastry ring positioned in the center of the plate, insert the tomato cubes first, then the diced salmon. Remove the ring and garnish with freshly diced lime and a sprig of wild fennel. Finish with a drizzle of extra virgin olive oil and pink pepper.