

SEA SALAD FANTASY



Chef: Leonardo Pellacani

Method

Wash the vegetables.

Remove the core of the courgettes, peel the carrots and remove the seeds of the vine tomatoes.

Cut the courgettes and the carrots into thin strips.

Slice the tomatoes.

Place all the vegetables into a bowl.

Mix the E'maremix, Pitted nostraline olives and the Soleggiati.

Carefully stir all the ingredients and add a little extra virgin oil.

On a plate add some lettuce leaves then on top add the sea food salad.

Complete with a drizzle of extra virgin oil, chopped parsley and a pinch of pink pepper

Menù Ingredients

400 g Èmaremix - MZ1

40 g Olive Leccino Nostraline denocciolate - Pitted Leccino

Olives - Z91

45 g Soleggiati - TX1

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

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

Ingredients

Salt

Parsley

Fresh lettuce

45 g Vine tomatoes

80 g Carrots

90 g Courgettes