SEA SALAD WITH GIUDIA STYLE ARTICHOKES



Menù Ingredients

150 g Peperonepronto - Peperonepronto mixed peppers - V41

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

30 g Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z91

6 Carciofi alla Giudia - HD307

600 g Èmaremix - MZ1

75 g Pesto rosso - Red pesto - CG0K

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

Pepe verde liofilizzato - Freeze-dried Green Pepper - PH9

Ingredients

45 g fresh celery heart

Parsley

Chef: Giovanni Pace

Method

For 6 people

Preparation:

Drain carefully Èmaremix from its liquid. Keep the liquid.

Dice the celery hearts.

Heat some extra virgin olive oil in a pan and sauté the cubes of celery.

Add the Peperonepronto cut into chunks, Pitted nostraline olives, Small capers and the Pesto rosso.

Add E'maremix with some of its liquid and some green peppercorns.

Heat for a few minutes.

Arrange on the plate the warm sea salad.

Complete with Giudia style artichokes in slices and a sprinkle of chopped parsley.

Gluten Free Method

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