

SEAFOOD SALAD WITH A BLEND OF SEMI-DRY TOMATOES AND CASTELVETRANO OLIVES



Chef: Diego Ponzoni

Method

Serves 4

Drain the seafood salad well. Meanwhile, julienne the celery and place it in a large bowl. Add the well-drained seafood salad and then the Castelvetrano olives, the semi-dried yellow cherry tomatoes and the Dorati tomatoes. Season with extra virgin olive oil, salt, pepper and chopped parsley.

Menù Ingredients

40 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
500 g Trionfo di Mare - Seafood Triumph - 1ADN
60 g Datterini gialli semiseccchi in olio di semi di girasole - Semi dried yellow grape tomatoes in sunflower seeds oil - XS1X
60 g Dorati - TN1
80 g Olive di Castelvetrano sfiziose - Delicious castelvetrano olives - KO1

Ingredients

70 g Celery
to taste Chopped fresh parsley
to taste Salt and pepper