

SEAFOOD SALAD WITH VIN COTTO AND SESAME DRESSING



Chef: Tommaso Ruggieri

Gluten Free

Method

Serve 6

Cut the potatoes into cubes, add them to the drained Èmaremix and season with extra virgin olive oil, salt and pepper. Distribute the warm salad in the center of the plate and arrange the Itrana olives on top. Make the dressing with the the vin cotto , the toasted sesame and extra virgin olive oil. Then drizzle on top of the salad.

Menù Ingredients

150 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

400 g. Èmaremix - MZ1

60 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

60 g. Olive Itrana “alla siciliana”- Itrana Olives “Sicilian Style” - UH1X

Ingredients

30 g. Vin Cotto (figs or grapes)

to taste Pepper

to taste Salt

to taste toasted sesam