

## SMOKED MARLIN TARTARE WITH BALSAMIC



**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

Serve 6

Cut the marlin and the tomato into cubes. Compose the dish by placing the rocket centrally and adding the smoked marlin and tomato on top. Season with pepper, extra virgin olive oil and few drops of DOP Balsamic vinegar of Modena . Garnish with a spring of thyme and fresh lemon

### Menù Ingredients

500 g. Marlin Affumicato (trancio) - Smoked Marlin (Piece) - 1B9

q.s. Aceto balsamico tradizionale di Modena D.O.P. - Traditional Balsamic Vinegar of Modena PDO - K5Z

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

q.s. Pepe

60 g. Rocket Salad

2 Round Tomato

1 Lemon

q.s. Thyme