

SMOKED MARLIN WITH WILD FENNEL



Chef: Monica Copetti

Gluten Free

Method

Serve 6

Prepare six plates with 7/8 thinly slices of marlin , cut using a slicer , and arrange them on the plate. Season with extra virgin olive oil and a black pepper, decorate with wild fennel and serve.

Menù Ingredients

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

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

Ingredients

q.s. Black Pepper

180 g. Wild Fennel