

STUFFED TULIPS



Menù Ingredients

20 g Fiokki - Fiokki Potato Flakes - PC0
3 Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z91
30 g Grancrema di Scamorza affumicata - Grancrema cheese sauce with Smoked Scamorza - E91
50 g Grancrema di carciofi - Grancrema spread with artichokes - B01
to taste Sale alle erbe - Herbs and Spices Salt - PGO

Ingredients

300 g (3 slices) slices of pork loin
100 g mixed minced meat
20 g Parmigiano Reggiano cheese
3 slices scamorza cheese
to taste radicchio variegato

Chef: Gianluca Galliera

Gluten Free

Method

For 3 tulips

Mix the mince with the flakes, the Parmigiano Reggiano, the Grancrema of artichokes, the Grancrema of smoked scamorza cheese and adjust the taste with the salt with herbs. Make 50 g meatballs, cover them with the scamorza cheese and then with the pork loin slices. Make a cross on the meat and on the Scamorza cheese and open four petals. Put a "Nostralina" olive in the middle of the meatball.

Advice of the butcher

cook in a frying pan or in the oven for 20 minutes at 180°C adding white wine.