SWORDFISH CARPACCIO WITH MIXED SALAD LEAVES, MANGO AND PINK PEPPER CHUTNEY, AND FRESH WILD BERRIES - GARNISH WITH FRESH MINT LEAVES



Menù Ingredients

90 g (9 slices) Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9
to taste Chutney Mango e Pepe rosa - Mango and Pink Pepper Chutney - AY7
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Pepe - Pepper - P3M
to taste Sale Iodato - Iodised Salt - P2M

Ingredients

mixed leaf salad
salt and pepper
wild berries
fresh mint

Chef: Gianluca Galliera

Method

Season the mixed leaf salad with salt, pepper and extra virgin olive oil, then position it in the middle of the plate. Place slices of smoked swordfish on top of the salad in a herringbone arrangement.
Garnish with wild berries, evo oil and some mango and pink pepper chutney. Decorate with herbs or fresh mint.

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