

SWORDFISH CARPACCIO WITH YELLOW DATTERINI TOMATOES AND OLIVES



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6:

Place the mixed salad leaves on the bottom of the plate, on top of it add the thinly sliced swordfish. the yellow datterini tomatoes, taggiasca olives, pine nuts and pink peppercorn. Garnish with strips of carrots and a sprig of parsley. Finish with a drizzle of extra virgin oil and serve.

Menù Ingredients

120 g Datterini gialli semiseccchi in olio di semi di girasole -
Semi dried yellow grape tomatoes in sunflower seeds oil -
XS1X
35 g Olive taggiasche denocciolate - Pitted Taggiasca Olives -
XL1
550 g Pesce Spada Affumicato (trancio) - Smoked Swordfish
(Piece) - 1X9
to taste Olio extravergine di oliva - Extra Virgin Olive Oil -
EKC
to taste Pepe rosa speciale essiccato (Rose pepper special
dried) - 1282

Ingredients

q.s. Pine nuts
q.s. Fresh parsley
q.s. Mixed leaf salad
150 g carrots