

SWORDFISH TARTARE WITH DILL DRESSING



Menù Ingredients

480 g Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

to taste Fresh dill
2 Vine tomatoes
300 g Yoghurt
to taste Wild Fennel
120 g. Lamb's lettuce

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Cut cubes of the smoked swordfish and the tomatoes. Arrange the lamb's lettuce on the bottom of the plate and on top the swordfish with the tomatoes. Prepare a dressing by mixing the yogurt with the fresh chopped dill, then dress the swordfish with it. Finish with a drizzle of extra virgin olive oil, pink pepper and a sprig of fennel.