

## TAORMINA BURGER

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**Chef:** Monica Copetti

### Method

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Cut the prawns with a knife. Mix them with the ready-to-serve potatoes (mashed), the Fiocchi potato flakes and the chives. Season with salt and shape a burger using an 8 cm dough cutter. Leave to stand for at least 1 hour. Dip the burger in the breadcrumbs and quickly sauté it in the frying pan before serving. Spread the bun with pistachio pesto, add the burger, the lettuce leaf, the “Dorati” cherry tomatoes and finish with the mayonnaise.

Menù's Pesto di Agrumi (Citrus Pesto, BO7) can be used instead of the pistachio pesto.

### Menù Ingredients

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10 g Pane grattugiato senza glutine - Gluten-free Bread  
Crumbs - 7028  
200 g Èmazzancolle - MJ1  
30 g Dorati - TN1  
3 g Erba cipollina liofilizzata (Chives freeze-dried) - 1250  
50 g Patate pronte al naturale - Potatoes naturally preserved,  
ready to serve - Z62  
50 g Pesto ai pistacchi - Pistachio pesto - BX7  
50 g, Maionese della casa - Homemade Mayonnaise - EPH  
5 g Fiocchi - Fiocchi Potato Flakes - PC0

### Ingredients

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2 mint leaves  
1 lettuce leaf  
50 g pasteurised eggs  
salt