TAORMINA BURGER



Menù Ingredients

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 Fiokki - Fiokki Potato Flakes - PC0

Ingredients

2 mint leaves

1 lettuce leaf

50 g pasteurised eggs

salt

Chef: Monica Copetti

Method

Cut the prawns with a knife. Mix them with the ready-to-serve potatoes (mashed), the Fiokki 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 sautée 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.

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