TRIPLE PRAWN TARTARE WITH 3 MENÙ SAUCES



Chef: Diego Ponzoni

Menù Ingredients

20 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
8 g Datterini gialli semisecchi in olio di semi di girasole - Semi dried yellow grape tomatoes in sunflower seeds oil - XS1X
8 g Salsa di cavolo viola - Red Cabbage Sauce - XX0X
8 g Salsa guacamole - Guacamole Sauce - XQ0X
8 g Salsa Mango, Curry e Zenzero - Mango and Ginger Curry Sauce - XP0X
to taste Erba cipollina liofilizzata (Chives freeze-dried) - 1250
to taste Petali di rosa (Rose petals) - 1252
Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

140 g Shelled prawn tails
10 g Courgettes
15 g Burrata cheese
to taste Fresh lemon juice
to taste Wild fennel
to taste Salt and pepper

Method

For 1 person
Chop the prawn tails and season with extra virgin olive oil, salt, pepper and a drop of lemon juice. Divide them in three small bowls. Season the first tartare with Guacamole sauce, yellow cherry tomatoes, rose petals and wild fennel. Season the second with Burrata cheese, red cabbage sauce and chives. Season the third and last tartare with julienned courgettes, mango and ginger curry sauce, and pink pepper.

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