

TUNA ROULADE WITH RICOTTA AND SESAME



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a bowl mix the cow's ricotta with the toasted sesame. Slice the tuna and fill each one with the prepared mixture, then roll them up. Julienne the red radicchio and the lettuce. In the meantime blend some extra virgin olive oil with the basil leaves. Distribute the julienned salad on the bottom of the plates and place on each three rolls. Complete with a drizzle of basil flavoured oil and serve.

Menù Ingredients

300 g. Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

300 g. Cow's Milk Ricotta

to taste Red Radicchio

to taste Lettuce

to taste Basil

to taste Toasted sesame