

TUNA SASHIMI WITH FENNEL SALAD AND TRUFFLE SAUCE



Chef: Maurizio Ferrari

Method

Serve 1

Using a mandolin, finely chop the fennel and radishes, season with a drizzle of oil and a pinch of salt. Combine the Philadelphia cheese with the truffle sauce. Cut the tuna to a thickness of about 1 cm and place it on a plate next to the truffle sauce. Arrange the fennel salad on top of the tuna, finish with a sprinkle of pink pepper and a drizzle of extra virgin olive oil.

Menù Ingredients

10 g. Salsanera al profumo di tartufo - Mushrooms paste with truffle aroma - ED7

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

80 g. Tuna, Sashimi grade

30 g. Fennel

q.s. Radish

q.s. Salt