TURKEY STRIPS WITH DRIED TOMATOES, OLIVES AND CAPERS



Menù Ingredients

25 g Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z91
50 g Pomodori secchi a filetti - Dried tomato strips - ZGP
n° 8 Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Profumoro - Profumoro Herbs Salt - P81X

Ingredients

220 g Turkey Breast
Rocket salad
Bread
White wine
Garlic

Chef: Salvatore Coppola

Method

Slice the stale bread, arrange it on a baking tray with olive oil and Profumoro, and toast in the oven at 180°C for 3–4 minutes. Cut the turkey breast into strips and sauté with olive oil and garlic. Deglaze with white wine, add a little water and cook until done. Finally, add the olives and Dried Tomato Strips. Serve on a bed of rocket with the crispy bread.

Gluten Free Method

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