TURMERIC BRUSCHETTE WITH MIX GRILL, GOAT CHEESE AND PISTACCHIO



Menù Ingredients

35 g. Mix grill - Grilled Mix - TP1

q.s. Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X

Ingredients

40 g. Fresh Goat Cheese

q.s. Salt & Pepper

5 g. Pistacchio, Crushed

q.s. Rocket salad

q.s. Chopped Parsley

5 Turmeric Bruschetta Bread

Chef: Maurizio Ferrari

Method

Serve 1

With the help of a knife, cut the Mix Grill into small cubes. Mix half of it with the fresh goat cheese and parsley, while the other we'll keep it natural.

On a plate put a bed of rocket than the turmeric bread topped with the goat cheese mixture, and garnished with the natural chopped Mix grill.

Finish the dish with chopped pistachios and a drizzle of extra virgin olive oil.

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