

VITELLO TONNATO



Menù Ingredients

250 g Salsa tonnata - Tuna sauce - ETP
40 g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
500 g Sottofesa di vitello - Veal silver side - 299
q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

to taste Radishes
to taste Sprouts
to taste Celery leaves
250 g Purple cabbage
to taste Apple cider vinegar

Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Marinate the purple cabbage with a little apple cider vinegar. Slice the veal silver side and arrange it on the plate. Add the Tuna sauce, sliced radishes, sprouts, celery leaves, the marinated cabbage and small capers. Finish the preparation with a drizzle of Extra virgin olive oil and serve.

Gluten Free Method