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 silverside - 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 silverside 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

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