

ÈMAZZANCOLLE GIANT SHRIMPS AND AVOCADO SALAD



Menù Ingredients

180 g Èmazzancolle - MJ1

90 g Pesto di canapa Bio - Organic Hemp Seed pesto - K370B
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

to taste Black pepper

120 g "variegato" chicory

to taste Salt

to taste Lime

120 g Celery

390 g Avocado

Chef: Diego Ponzoni

Method

For 6 persons

Peel the avocado and cut it into cubes. Mix it with the drained giant shrimps, hemp pesto and celery cut into fine slices. Flavor with a drizzle of oil and a sprinkle of lime, salt and a grinding of pepper. Cut the chicory into strips and put them in the middle of the dish. Add the salad completing with a scraping of lime rind.