

TAORMINA BURGER



Chef: Monica Copetti

Method

Cut the prawns with a knife. Mix them with the ready-to-serve potatoes (mashed), the Fiokki potato flakes and the chives. Season with salt and shape a burger using an 8 cm dough cutter. Leave to stand for at least 1 hour. Dip the burger in the breadcrumbs and quickly sauté it in the frying pan before serving. Spread the bun with pistachio pesto, add the burger, the lettuce leaf, the “Dorati” cherry tomatoes and finish with the mayonnaise.

Menù's Pesto di Agrumi (Citrus Pesto, BO7) can be used instead of the pistachio pesto.

Menù Ingredients

10 g Pane grattugiato senza glutine – Gluten-free Bread Crumbs - 7028
200 g Èmazzancolle - MJ1
30 g Dorati - TN1
3 g Erba cipollina liofilizzata (Chives freeze-dried) - 1250
50 g Patate pronte al naturale (Potatoes naturally preserved, ready to serve) - Z62
50 g Pesto ai pistacchi - Pistachio pesto - BX7
50 g. Maionese della casa - Homemade Mayonnaise - EPH
5 g Fiokki - Fiokki Potato Flakes - PC0

Ingredients

2 mint leaves
1 lettuce leaf
50 g pasteurised eggs
salt