

ROCKET SALAD WITH SALMON TARTAR



INGREDIENTS

4 

- 1 carton rocket
- 300 g fresh salmon fillet
- 1 lemon
- 4 eggs
- 100 g Parmesan cheese
- 80 g pine nuts
- salt and pepper
- 1 dl olive oil
- 50 g Bresc Peperoni marinati
- 50 g Bresc Tomato tapenade

USED BRESC PRODUCTS



Peperoni marinati 1000g



Tomato tapenade 1000g



Tomato tapenade 325g

PREPARATION METHOD

Brown the pine nuts in a dry pan. Chop the salmon into coarse tartare and marinate it in the lemon juice and grated peel, salt and pepper and a little olive oil. Make a dressing using the tomato tapenade, marinati and the remaining olive oil. Poach the eggs. Flavour the rocket with some of the dressing. Assemble the salad, serve the eggs on the salmon and sprinkle with pepper, salt, Parmesan cheese, pine nuts and drizzle a little dressing over it.