

SUNSTONE SARDINE: FENNEL SALAD WITH MARINATED SARDINES AND GRILLED BELL PEPPER & CURRY SAUCE



INGREDIENTS

10 

- 500 g fennel
- 350 g grilled bell pepper & curry sauce
- 400 g marinated sardines
- 15 bread sticks
- 10 sea fennel
- 10 violets

PREPARATION METHOD

Cut the fennel very thinly using a slicer and dress it with half of the grilled bell pepper & curry sauce. Place the salad in the glass and divide the julienned sardines over it. Add 1.5 breadsticks to each glass and finish with the remaining sauce. Garnish with the sea fennel sprigs and the edible violets.