

SALMON CARPACCIO AND MIXED SALAD

Smoked salmon and dark chocolate are a bold and fitting pairing. To amaze your friends with an irresistible dish



INGREDIENTS:

300 g lightly smoked salmon
100 g mixed salad
100 g cottage cheese
80 g Emilia dark chocolate
2 tbsp Ligurian extra virgin olive oil
some black pepper
some mint leaves
some dried orange zest
400 g "0" flour
85 g olive oil
80 g Emilia dark chocolate
10 g sourdough starter
some Cervia salt
some water



Difficulty
MEDIUM



Preparation
100 min



Portions
4

1 To dry the oranges: peel the oranges, making sure to remove the white pith, julienne them and cook in the oven for 40 minutes at 120°.

2 Prepare the cracker dough: Mix all ingredients well, let rest and then roll out into a thin layer. Lightly grease a baking sheet and place the crackers, salt the tops and bake for 15-18 minutes at 170°.

3 Prepare the dish: chop the salmon into small, equal-sized pieces. Grate the dark chocolate and combine with cottage cheese. Wash and dry the mixed salad and dress with "light" Ligurian extra virgin olive oil. Place the salad on a plate and add the cottage cheese and chocolate, then the salmon. Garnish with the mint and dried orange zest. Serve with a small amount of light olive oil on top and the chocolate crackers.

TIP

This can be served as an appetizer during an elegant dinner.