



WINTER SALAD WITH SALMON AND CITRUS FRUITS ON A LAYER OF WHITE CHOCOLATE

Winter salad with salmon and citrus fruits on a layer of white chocolate and chestnuts.



INGREDIENTS:

200 gr Zaini white chocolate
200 gr chestnuts
400 gr smoked salmon
1 package mixed salad
1 orange
1 grapefruit



Difficulty
EASY



Preparation
20 min



Portions
4

1

Make an incision on the chestnuts and cook them in a chestnut roasting pan. After they are cooked, peel and let them cool.

TIP

To dress the salad, use the juice from half a grapefruit and emulsify with extra virgin olive oil and a pinch of white pepper.

2

Melt the chocolate and spread it until a very thin sheet is created, divide the chestnuts on top and let cool. Cut 4 rectangles of the chocolate and chestnut layer and place them on a dark plate. Add the salad, that has been washed and dried, and 100g of smoked salmon.

3

Finish with one segmented slice of orange and one segmented slice of grapefruit, garnish with red currants.