



FOCACCIA RICOTTA, OLIVES, ALMOND GRANULES,  
CHICORY PUNTARELLE AND SEMI-DRIED CHERRY TOMATOES



2



20 MIN

## Ingredients

- 1 base for pizza
- 50 gr fresh sheep ricotta cheese
- 20 pitted taggiasca olives (**Ristoris**)
- 100 gr chicory puntarelle (**Ristoris**)
- 20 Semi-dried red tomatoes (**Ristoris**)
- almond grain just enough



## Procedure

- Spread pizza base with ricotta cheese, add olives and cherry tomatoes.
- Place in a 250-degree oven for 15 minutes.
- When ready, top with puntarelle and a sprinkling of toasted almond granules.



## Chicory Puntarelle

CALAMARATA WITH LIME,  
BOTTARGA AND CHICORY PUNTARELLE



4



25 MIN

### Ingredients

- 320 gr bronze drawn calamarata pasta
- 40 gr grated mullet bottarga
- 250 gr chicory puntarelle (**Ristoris**)
- just enough extra virgin olive oil (**Ristoris**)
- 1 lime
- 2 garlic cloves
- just enough chili pepper

### Procedure

- Cook the calamarata in plenty of salted water
- In the meantime, brown the garlic cloves in a pan with a drizzle of oil and a pinch of chilli pepper
- Once browned, remove the garlic cloves, add the coarsely chopped chicory and sauté in the pan for a few minutes
- When ready, drain the pasta and add it to the pan, mixing everything together
- Serve completing with lime zest and a sprinkle of mullet bottarga

