



Sage and Lemon Sauce

SALMON TARTARE, TAGGIASCHE OLIVES, CAPER FRUITS AND
SAGE AND LEMON SAUCE



2



20 MIN

Ingredients

- 350 gr downed salmon
- 2 tablespoons taggiasche olives (**Ristoris**)
- 1 tablespoon caper fruits (**Ristoris**)
- 4 tablespoons sage and lemon sauce (**Ristoris**)
- evo oil to taste (**Ristoris**)
- salt and pepper to taste



Procedure

- Cut the salmon into coarse cubes
- Season with oil, salt and pepper
- Form the tartare with the help of a pasta cup
- Leave a circle in the center of the composition
- Fill it with a spoonful of sage and lemon sauce
- Top with taggiasche olives and caper fruits
- Complete with mixed berries



Sage and Lemon Sauce

RICOTTA AND SPINACH TORTELLI WITH
SAGE AND LEMON SAUCE IN PUFF PASTRY BASKET



4



30 MIN

Ingredients

- 400 gr ricotta and spinach tortelli
- 80 gr butter
- 2 tablespoons sage and lemon sauce (**Ristoris**)
- 4 puff pastry squares 10cm x 10cm



Procedure

- Prepare the bowls: take 4 squares of puff pastry, arrange them on crumpled aluminum foil to be able to form the bowls, and bake them at 180 degrees for 12 minutes
- Cook the tortelli in plenty of salted water
- Melt the butter in a pan with the sage and lemon sauce
- Drain the tortelli and quickly toss them in the resulting sauce
- Pour into the bowls
- Top with some parmesan cheese