

Semi-Dried Green, Red, Yellow Tomatoes



AL COLTELLO

SKEWER WITH SEMI-DRIED TOMATOES AND SMOKED PEPPER SAUCE



2



35 MIN

Ingredients

- 150 gr chicken meat
- 150 gr beef
- 150 gr sausage
- 250 g semi-dried yellow tomatoes "AL COLTELLO" (**Ristoris**)
- smoked peppers sauce to taste (**Ristoris**)
- salt and pepper to taste
- extra virgin olive oil to taste (**Ristoris**)

Procedure

- cut the chicken, beef and sausage into chunks
- thread the cubes of mixed meat onto a wooden skewer, alternating them with a semi-dried tomato wedge
- brush the skewer with olive oil
- add some thyme and bake at 180 degrees for 20 minutes
- once cooked, garnish with a drizzle of smoked pepper sauce
- serve hot



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AL COLTELLO

TUNA TARTARE IN TWO CONSISTENCIES WITH SEMI-DRIED RED AND GREEN TOMATO PANZANELLA



2



35 MIN

Ingredients

- 250 g crushed sandwich bread
- 200 g semi-dried red & green tomatoes "AL COLTELLO" (**Ristoris**)
- 4 thin slices of frozen and defrosted tuna
- 4 tablespoons of mixed pickles La Croccante (**Ristoris**)
- extra virgin olive oil to taste (**Ristoris**)
- oregano to taste (**Ristoris**)
- salt and pepper to taste



Procedure

- prepare the panzanella: combine the sandwich bread, the very finely chopped semi-dried tomatoes, oil, salt, pepper and oregano
- cut La Croccante into small cubes
- using a large pastry cutter, cut out 4 tuna discs and cut the remainder into a fine tartare
- season the tartare with oil, salt, pepper and add La Croccante
- arrange on plates, complete with tuna discs and panzanella along the entire edge
- serve