



**Bocconcino rustico con gamberi,
avocado e salsa cocktail.**

*Rustic sandwich roll with shrimp,
avocado and cocktail sauce.*





Ingredienti Ristoris/

Ristoris Ingredients

012024 **Salsa cocktail** / *Cocktail sauce*

017070 **Olio extravergine di oliva/**

Extra virgin olive oil

Ingredienti/Ingredients

pane tipo bocconcino rustico, gamberi cotti sgusciati, avocado, lattuga, pepe nero, succo di limone / *rustic sandwich roll, cooked peeled shrimp, avocado, lettuce, cocktail sauce, black pepper, lemon*

Procedimento/Procedure

Tagliare il bocconcino rustico a metà e tostarlo leggermente. Spalmare sulla base uno strato di salsa cocktail. Disporre le foglie di lattuga, le fette di avocado e infine i gamberi, conditi con pepe nero, olio extra vergine di oliva e succo di limone. Chiudere con l'altra metà del pane e servire subito.

Cut the rustic sandwich roll in half and lightly toast it. Spread a layer of cocktail sauce on the bottom half. Arrange the lettuce leaves, followed by the avocado slices and the cooked shrimps, previously seasoned with black pepper, extra virgin olive oil, and a few drops of lemon juice. Close with the top half of the bread and serve immediately.