

OMNIA  
CHEFS SUPPLIER

*gusti*



*Pornește într-o călătorie a gustului ...*

**REȚETE**

*Chef Salvatore Manno*



## **RECIPE**

### **TUNA CEVICHE ON A TRIO OF PURÉED TOMATOES**

Ingredients for 4 people

#### **RISTORIS INGREDIENTS**

Onion pesto 2 spoons  
Grilled Piquillo peppers 4 pieces  
Semi-dried yellow cherry tomatoes 4 spoons  
Semi-dried red tomatoes "Al coltello" 4 spoons  
Semi-dried green tomatoes "Al coltello" 4 spoons  
Citrus pesto 2 spoons  
Lemon pearls 4 teaspoons

#### **ADDITIONAL INGREDIENTS**

Fresh tuna 400gr  
Lime 1  
Salt just enough  
Crushed chili peppers just enough  
Fresh mint a few leaves  
Ice just enough

#### **PROCEDURE**

Cut the tuna into 2cm x 2cm cubes. Place the cubes in salted ice water (this serves both to flavour the fish and to make it firmer). At this point, remove the tuna from the water and pat it dry thoroughly on paper towels.

Meanwhile, separately, using an immersion blender, purée the semi-dried yellow cherry tomatoes, the semi-dried red tomatoes, and the semi-dried green tomatoes.

Season the tuna with lime juice, onion pesto, and a pinch of chili pepper.

On a plate, create a base with a dollop of the yellow puréed tomato, one of the red puréed tomato, and one of the green puréed tomato. On each of these, place a tuna cube. Finish the tuna with the piquillo pepper, diced and mixed with the citrus pesto. Complete the tuna with lemon pearls and serve.



## **RECIPE**

### **CARNAROLI RISOTTO WITH RED CABBAGE AND GINGER SAUCE, SAFFRON DRIZZLE, FOUR-CHEESE CREAM, AND BALSAMIC VINEGAR PEARLS.**

Ingredients for 4 people

#### **RISTORIS INGREDIENTS**

Saffron sauce 2 spoons

4 Cheese sauce "Great yield" 2 spoons

Red Cabbage Pesto & Ginger 4 spoons

IGP Balsamic Vinegar from Modena pearls 4 teaspoons

#### **ADDITIONAL INGREDIENTS**

Carnaroli rice 320gr

Vegetable broth 1.5l

Sliced Guanciale 200gr

Frozen butter 50gr

Grated parmesan cheese 80gr

Black pepper just enough

#### **PROCEDURE**

Toast the guanciale, cut into matchsticks, in a pan and set it aside.

Begin to toast the rice in a pot without adding anything else. Once the rice is very hot, start adding the hot vegetable broth a little at a time and continue this process until cooked.

Halfway through cooking, add the red cabbage and ginger sauce.

Once cooked, turn off the heat and cream (*mantecare*) the risotto with frozen butter (the butter is added frozen so that the thermal shock makes the risotto even creamier), grated Parmesan cheese, and black pepper.

Stir until the butter is completely melted and plate the risotto.

Using two squeeze bottles, drizzle the four-cheese cream and the saffron sauce (previously softened with hot broth) over the risotto.

Finish with the crispy guanciale and balsamic vinegar pearls. Serve.



## **RECIPE**

### **POTATO GNOCCHI IN CACIO E PEPE CREAM ON A PEA VELOUTÉ, TRUFFLE CARPACCIO, AND ITS PEARLS.**

Ingredients for 4 people

#### **RISTORIS INGREDIENTS**

Potatoes gnocchi 400gr

“Pecorino Romano” D.O.P. cheese sauce 4 spoons

Summer truffle carpaccio 1 spoon

Truffle pearls 4 teaspoons

Onion pesto 1 spoon

#### **ADDITIONAL INGREDIENTS**

Frozen peas 400gr

Extra virgin olive oil just enough

Black pepper just enough

#### **PROCEDURE**

Cook the peas in a pot with the onion pesto, a few tablespoons of water, and a drizzle of EVO oil.

Once cooked, adjust the salt and blend them with an immersion blender.

At this point, using warm water, soften the Pecorino cheese sauce until it is smooth and velvety.

Then, cook the gnocchi in plenty of salted water, drain them, and cream (*mantecare*) them (off the heat) with the Pecorino sauce and black pepper.

On 4 plates, pour a ladleful of the pea velouté and spread it. Place the gnocchi in the center.

On the velouté, lay slices of truffle carpaccio and complete the dish with truffle pearls on top of the gnocchi. Serve.