



Carpaccio roll-ups with mini Baked Focaccia Bites

Method

- 1 Wash and clean celery stalks and slice. Parboil in boiling water to soften. Once ready, emulsify with a little extra virgin olive oil, lemon, salt and pepper.
- 2 Chop walnuts.
- 3 Take slices of carpaccio, put chopped walnuts and chives on them. Roll and close it with a longer blade of chives.
- 4 Serve celery cream inside whole radicchio leaf and add TRADITIONAL BAKED FOCACCIA BITES.
- 5 Serve it all on a large Christmas-themed appetizer platter.

Ingredients for four people:

- 1 pack of traditional Meliora focaccia
- 16 slices beef carpaccio
- 1 head curly lettuce or radicchio
- 1.7 z grated parmesan, walnuts, and parsley / chive to taste, for filling
- 3 sticks celery
- Olive oil
- lemon
- salt
- pepper

MELIORA
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