

Carrè of lamb in a crust of fine herbs, pickled shallots and Parmesan crackers.

For 2 servings

*No.1 carrè of lamb approximately 450 gr of lamb
mustard undermined 50 gr.*

100 stale bread with aromatic herbs (thyme, basil, mint, rosemary, parsley)

100 ml of extra virgin olive oil Salt to Gr.

100 gr mirepoix of celery, carrots and onion

Parmesan gr 80

100 gr cut into matchstick potato rosti to make

200 gr shallots cooked in sweet and sour (sugar and vinegar) Sprig of rosemary

Method

Sauté carrè of lamb on both sides in a pan, add the rosemary mirepoix and bake for about 12 minutes, remove from oven, take carrè of lamb, to go with the mustard and fine herbs panure to brown the top with the potatoes to putting an omelette on the plate the omelette. Put the carrè of lamb cut, add the shallots and crackers and serve with the ribs by placing papillottes.





LUNA
HOTEL BAGLIONI
VENICE



The Lobster Salad with balsamic vegetables “Catalan style”.

For 2 servings

*1 lobster 1 red onion 600 gr (cooked in the oven)
cut into julienne celery 50 gr (cut into julienne and blanched)
N.1 peppers roasted, peeled and cut into julienne
garlic - a little
olive oil
salt to taste
olive n°10 taggiasche
40 gr salad
50 gr of salad tomatoes concassè
wild fennel balsamic vinegar to taste*

Method

Cook lobster in salted and acidulated water, put in a pot the onion, celery, peppers, olives, garlic, season with salt and vinegar, place salad, place the center with a mold and lay the Catalan lobster, put around the Concassè of tomato gurna with fennel .





Red tuna medaglioni capon of vegetables and basil emulsion.

For 4 servings

Bluefin tuna gr.600
small zucchini cut into squares gr.300
eggplant type long and cut into small squares cut into squares gr.300
red pepper yellow pepper, cut into squares 150 g
150 g of garlic oil,
200 gr tomato cl.1 s.marzano peeled and cut into squares
1 sprig thyme
100 gr black olives
mint sprigs No.2
extra virgin olive oil to taste
capers in gr.50
panure shank with aromatic herbs (thyme, basil, marjoram, thyme, parsley, mint)
oil emulsified ml.100 with basil salt pepper to reel the key to the key

Method

Process to balance the tuna, giving the round shape so that you present as a rule, pass it in panure herb, brown it and put it in the oven for about 5 minutes, prepare the sauce of peppers, zucchini, tomatoes, olives, capers oil, garlic, thyme, salt pepper, to prepare the piauatto capponata with the help of the center of the plate glass of a pastry round, cut the tuna into.



Yarrow cheese fondue with truffle, green asparagus and mushrooms.

For 2 servings

puff pastry
200g ricotta
250g soft cheese from sheep
500g crescenza
10 green asparagus
300g fresh mushrooms
4 egg yolks for pasta (yellow)
300 cl cream fresh parsley
1 clove
garlic, ½
tomato concaseè
fennel wild

Method

Make dough with crescents and bake at 180 degrees for about 10 minutes. Cook asparagus maintaining the green color, cook the mushrooms with oil, garlic, making fondue with sheep cheese, eggs and cream with cold and heat. Take half-moons, making growth layer with cheese and one with fresh ricotta, dial plate and serve.

