



07 / Snapper

07 / **First courses**

CARPACCIO
OF SNAPPER
FISH WITH DILL
AND A FAN
OF TOMATOES
WITH OLIVES
AND CAPERS

 60 MIN /  EASY

Ingredients for 4 people:

For the carpaccio:

600 g fresh snapper fish
50 cl lime juice
15 g dill
salt and pepper to taste.
100 ml extra virgin olive oil
from Lake Garda

For the tomato fan:

600 g vine tomatoes
50 g black olives
40 g cherry capers
20 g basil
40 g green celery
salt and pepper to taste
100 ml extra virgin olive oil
from Lake Garda

200 g beansprouts

To garnish:

500 g Venus clams alfalfa
sprouts

To make the carpaccio, wash, fillet and de-bone the snapper and marinate for 12 hours in the lime juice, dill, salt, pepper and oil. To make the tomato fans, cut a cross in the top of each tomato, plunge them into boiling water for 15 seconds and then remove the skin. Cut each tomato into 4, removing the seedy pulp, leaving only the flesh to form little boats. Mix together the olives, capers, basil, celery and beansprouts and use this mixture to fill the tomato boats. Serve the marinated fish with the tomato fan alongside an opened clam on a bed of alfalfa.