

RECIPE 2

Piadina with Sicilian fennel and mandarin salad, cut of Japanese Wagyu meat, pomegranate sauce and hazelnuts

[Greetings from the Land of the Rising Sun]

Ingredients for 4 people

Small piadine with extra virgin olive oil 4
Wagyu rib 360g
Fennel 1
Small mandarins 2
Baby lettuce 1 head
Greek yoghurt 3 tablespoons
Pomegranate ½
Extra-virgin olive oil to taste
Black pepper to taste
Salt to taste
Hazelnuts A handful



IDEAS FOR HAPPY HOUR



Method

- 1 Take the ribs, rub them in salt and pepper, add the olive oil, then let them rest for about ten minutes.
- 2 In the meantime, heat a grill pan on the hob. Grill the rib for a minute and a half on one side, keeping it rare, briefly sealing the sides. When it is golden brown, remove it from the heat and let it rest.
- 3 Thinly slice the fennel, keeping the most beautiful strands to one side. Peel the mandarins and cut the lettuce into strips.
- 4 Mix all the ingredients in a bowl and season with a drizzle of oil and salt.
- 5 Take a quarter of the pomegranate and squeeze it with your hands to get the juice to add to the yogurt with salt and oil.
- 6 Cut the rib into slices.
- 7 Heat a non-stick pan on the hob and grill the piadine until they are crispy.
- 8 Serve on a wooden board, with the piadine at the bottom.
- 9 Add the sweet and sour salad to the centre, then the tender meat.
- 10 Complete with the barbs of fennel, a few pomegranate seeds, a nice round of ground pepper, some coarsely chopped hazelnuts and some drops of yogurt sauce – all randomly positioned.

Eat immediately, as an appetiser to enjoy whilst the piadina is still hot so you get the contrast with the fresh, crunchy salad.

Creator's Notes

GIGI PASSERA

Sisters Gigi and Marisa Passera's passion for food led them to create their own cookery website – 'Sorellepassera.com' ('The Passera sisters'). Gigi defines herself as a 'sofa fantasist, mother and soul sister'. She loves anchovies, wearing flowers in her hair, and all kinds of cuts of meat. Things she hates: double coating of breadcrumbs, the colour orange and the word 'foodporn'. She is also a radio and television presenter.

