

ANTIPASTO DI CRUDITÉS WITH AVRUGA SAUCE

Preparation time: 15 minutes.

Difficulty: Slight.

Ingredients for four servings: ¼ kg carrots, baby corn, one spring onion, one red pepper, one green pepper, a cucumber, a stick of celery, a 120g jar of Avruga, 2 spoons of extra virgin olive oil, a spoon of single cream, blue cheese (cheese sauce), 2 spoons of lemon juice, salt and black pepper.

Method: Cheese sauce: Mix the cheese at room temperature with the salt and lemon juice. Add the oil little by little and stir in. Add the single cream and a pinch of pepper and leave to stand in the fridge.

Cut the carrots, spring onions, peppers, celery and cucumber into thin sticks of equal length. Arrange the vegetables and the baby corn in a dish and put the sauce, previously mixed with Avruga, in a bowl in the centre.

Serving suggestion: Make a bed of different kinds of lettuce leaves arranged alternately (sliced lettuce hearts, chicory, oakleaf, curly endive, etc.).

+ Product information

