



THE MAJESTIC PANETTONE

Panettone, the Italian cake par excellence, is the crowning item in a complete menu from the hors-d'oeuvre to the dessert. The recipes are the result of the supreme creativity of Dario Loison, a master from a family long expert in the art of preparing panettone, and of some chefs who have taken up the challenge.

LOBSTER PANETTONE SANDWICH

Ingredients (for 1 sandwich):

- 3 slices of grilled panettone (10x10 cm, 8 mm thick)
- 110 g flesh of boiled lobster tail
- 100 g of guacamole (fresh mashed avocado, lime juice, chopped chives, olive oil, fresh chopped coriander, salt, pepper, chilli, tomato cubes)
- 3 tender lettuce leaves
- 100 g of fried cassava chips
- for the garnish: 1 sprig of dill - 1 lollo biondo lettuce leaf - 3 slices of fresh cucumber - 1 cherry tomato

Preparation:

Boil a 450 g lobster in salted water for 5 minutes; let it cool, extract the tail and cut it into medallions. Meanwhile clean 400 g of fresh cassava and slice it 2 mm thick, then fry in vegetable oil at 175°C to obtain crispy golden chips and salt very lightly. Then grill the slices of panettone and begin to build the sandwich in alternate layers with guacamole and lettuce leaves. Finally, cut the sandwich into triangles, and fix them with little sticks of bamboo. Garnish the plate with rounds of cucumber, a lollo biondo lettuce leaf, a cherry tomato and a sprig of dill. Arrange the cassava chips around them and some cubes of yellow and red peppers. ●

