

# PRIMO ESTATE

## Carpaccio di Pesce from Isola d'Elba



Joe found this lovely recipe jotted down in Dina's journal from their 2010 holiday on the Isola d'Elba, just off the Tuscan coast. Colourful and beautifully textured this salad is quick and easy to assemble

### Ingredients (serves 4)

Mixed leaf salad of thickly sliced radicchio, rucola and lettuga

Small handful of finely chopped parsley

One ruby grapefruit, segmented and all skin and pith removed

One orange, segmented and all skin and pith removed

300g of raw tuna

Juice of 1/4 of a lemon

JOSEPH Cold Pressed Extra Virgin Olive Oil

Sea salt and freshly ground pepper to taste

### Method

Place the tuna in the freezer for 10 minutes before slicing it as thinly as possible with a very sharp knife. You are aiming for paper thin slices and chilling makes this easier. Mix a tablespoon of olive oil with the lemon juice to make a dressing. Toss all the ingredients together in a large bowl and drizzle the dressing immediately before serving. Add salt and pepper to taste. Pairs beautifully with our Venetian Garganega.