



GUSTO IN FAMIGLIA

## SPECK ALTO ADIGE CARPACCIO WITH RAW CELERY AND APPLE

**20 minutes – easy – 4 portions**



### Ingredients:

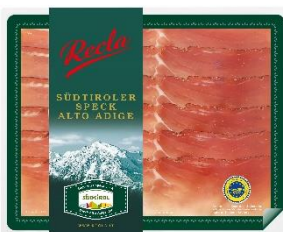
- 200 g White celery
- 200 g green apple
- 4 tbsp. Olive oil
- 2 tsp. Lemon juice
- Salt
- Freshly ground pepper

### Further ingredients:

- 50 g Parmesan shavings
- 1 tbsp. Grated fresh horseradish
- 32 Slices of Recla Speck Alto Adige PGI
- 30 g garden and shiso cress for garnishing

### Preparation:

1. Clean the celery, peel the exterior of the celery stalks with a peeler and cut them into thin slices.
2. Wash the green apples and cut them into thin slices. Mix the olive oil, lemon juice, salt and pepper and marinate the celery stalks with it.
3. Arrange the Speck Alto Adige slices together with the celery salad, apple slices, Parmesan shavings and horseradish on a plate. Garnish with cress and serve.



### Speck Alto Adige PGI e 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.