

Recipe 2

Turkey strips with sesame seeds and mixed greens in balsamic vinegar



- Turkey breast 300gr (one single slice about 4 cm thick)
- Sesame seeds 30 gr
- Cervia sea salt
- Extra virgin olive oil from the Rimini hills 1 tablespoon
- 1 diced ripe tomato
- Modena balsamic vinegar
- Mixed salad and herbs
- (Emperor's mint, basil, dill, tarragon.....)

Coat the turkey with sesame seeds and brown it in a non-stick pan with no oil. Finish cooking it in the oven (core temperature 65°C) and leave to cool before slicing it thinly. Garnish with the mixed greens. In a bowl mix the tomato, oil, salt and balsamic vinegar and pour over the dish, ready to serve with toasted multigrain bread.