



Mango Carpaccio with Feta and Truffle

🕒 25–35 Min   

Preparation

- 1 Peel the mango, cut the flesh into thin chunks and dish up onto plates.
- 2 Crumble the feta and sprinkle over the pieces of mango.
- 3 Add the rosemary, arugula and olive oil to a blender and blend into an herb oil. Drizzle the oil over the mango and feta.
- 4 Thinly slice the truffles and arrange on top of the carpaccio.
- 5 Season with Kotányi Salt and Kotányi Pepper from the mill to taste.
- 6 Serve with the fresh rosemary and toasted pine nuts.

Ingredients 2 Portions

♦ = Kotányi Produkte

1	Mango, ripe
100 g	Feta
1 tbsp.	♦ Organic Rosemary, Chopped
1	Handful of arugula
4 tbsp.	Olive oil
1 piece	Truffles, small
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Ground

To serve

Rosemary, fresh
Pine nuts, toasted

