

A collection of various appetizers including crostini, bruschetta, skewers, and fried balls. The image shows a variety of small, bite-sized dishes arranged on a light-colored surface. There are two crostini topped with tomato, olive oil, and cheese. There are two bruschetta topped with tomato, olive oil, and cheese. There are two skewers with grilled vegetables. There are three fried balls. There are three small tarts or crackers with various toppings.

Fotos | Photos: Nuno Campos
Chef: Boris Schijvens

100g de tamboril, limpo • 1 pepino • 1 limão, sumo •
Pimenta preta moída na altura • Sal

Corte o tamboril em fatias muito finas com uma faca afiada • Coloque uma fatia de tamboril no garfo • Descasque um pepino e corte-o em finas fatias no sentido do comprimento • Faça um rolinho com o pepino e coloque-o em cima da fatia de tamboril • Regue copiosamente com sumo de limão (para marinar o peixe), sal e pimenta

100g fresh monkfish, cleaned • 1 cucumber • 1 lemon, juiced •
Freshly ground black pepper • Salt

Cut the monkfish into very thin slices with a sharp knife • Peel the cucumber and cut lengthways into thin slices • Place 1 slice of monkfish on a fork and top with a rolled slice of cucumber • Then sprinkle copiously with lemon juice (to marinate the fish) and salt and pepper