

and

Don Camillo Restaurant,

Siracusa

Siracusa Lemon Salad

Ingredients

4 Siracusa Lemons

A sprig of parsley

1 fresh small onion

Extra-virgin olive oil

Salt

Red chili and black pepper

Optional: 8 salted sardines

Water



This is traditionally a Sicilian peasant dish, with a decisive taste. Peel the lemons, separate the segments and cut each segment into four. Place in a bowl, seasoned with a good swirl of oil, a pinch of salt and pepper, a little chopped parsley and stir. Eat on its own or with bread. If you wish, you can add a few tablespoons of water to the salad to help moisten the bread, or 8 salted sardines, cleaned and chopped.