



PEZZULLO VESUVIOTTI WITH SCORPIONFISH, ALGAE AND CHERRY TOMATOES

Ingredients: 4 serves

350 g Pezzullo Vesuviotti

800 g scorpionfish

50 g algae

250 g cherry tomatoes

Celery, carrots and onions, to taste

Extra virgin olive oil, salt and pepper to taste

White wine, to taste

To garnish

Buds

Preparation

Clean well the scorpionfish in order to get 15 small cubes for each portion.

Use the fishbones to make a broth.

In a pot make a mirepoix with extra virgin olive oil, celery, carrot and onion.

Sauté for 3 minute; add the white wine. Let it evaporate and cover with ice and some tomatoes.

Cook until the sauce has reduced by half. Mix everything in the food mill, then filter it.

Let reduce slightly the sauce until the desired density.

Cook Pezzullo Vesuviotti according to package directions until tender yet al dente.

Add the pasta to the scorpionfish sauce adding slowly the broth.

Garnish with fried algae, cherry tomatoes and buds. Serve.

