

BASS FILLET WITH CHICCHE ROSSE ON A BED OF SPINACH



Chef: Leonardo Pellacani

Gluten Free

Method

Divide the bass fillets into two parts, then heat a little extra-virgin olive oil in a pan and brown the fish for a few minutes on the skin side. In the meantime carefully wash the spinach, then, toss it quickly in a casserole dish with a drizzle of oil so that they remain crunchy; flavor with salt and pepper. Now prepare the serving dish by putting the spinach in the middle and laying the two bass fillets on top. Complete with the warm chicche and a drizzle of pistachio cream.

Menù Ingredients

180 g Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio
- Mini Red Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
60 g Pasta di pistacchio pura - Pure Pistachio Paste - L30
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

800 g Fresh bass
360 g Fresh spinach
to taste Salt and pepper