BRANZINO FILLET WITH CITRUS, SEA ASPARAGUS, PIZZUTELLO COULIS AND MULLET BOTTARGA



Menù Ingredients

10 g Olive Leccino denocciolate (Pitted Leccino Olives) - Z92
10 g Pesto di agrumi - Citrus Pesto - BO7
15 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
40 g Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
60 g Èsalicornia - Samphire - WM1X
to taste Bottarga di muggine - Mullet Bottarga - 12Z

Ingredients

to taste Salt and pepper
to taste Lemon
150 g Branzino fillet

Chef: Maurizio Ferrari

Method

Serves 1
We cut the fillet in three pieces, meanwhile we heat up some extra virgin olive oil in a saute pan. We season the branzino with salt and pepper and we add it to the pan skin side down until crispy, we turn the fish on the other side for one more minute or until it's cooked throught. In a second pan we add the citrus fruit pesto with a little water to disolve it, now we add the sea asparagus and we mix it well to warm it up for just a minute. We place the vegetables in the center of a plate, we place the fish on top of it, we drizzle with the tomato coulis, few olives and a sprinkle of bottarga. We finish the dish with some extra virgin olive oil and a grilled half lemon.

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