

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



**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 through. In a second pan we add the citrus fruit pesto with a little water to dissolve 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.

### 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 semiseccchi in olio -  
Mini Red 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