

## CAVATELLI WITH ROCKFISH, ROMANESCO BROCCOLI AND YELLOW CHERRY TOMATOES



**Chef:** Leonardo Pellacani

### Method

Serve 6

Cook the cavatelli in boiling salted water. In a pan, with some evoo sweat the garlic and parsley for few seconds. Add the blanched romanesco broccoli, the rockfish sauce, warm it up for few minutes. Then add the yellow cherry tomatoes. When the cavatelli are cooked, toss them with the sauce. Serve with a garnish of mini-red cut in half, a parsley leaf, a drizzle of evoo and cracked pepper.

### Menù Ingredients

180 g. Datterini gialli semiseccchi in olio di semi di girasole -  
Semi dried yellow grape tomatoes in sunflower seeds oil -  
XS1X

6 pcs Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio  
- Semi dried peeled "Pizzutello" tomatoes in oil - XN1X  
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

q.s. Garlic  
q.s. Parsley  
24 g Roman Broccoli  
500 g Cavatelli