CAVATELLI WITH ROCKFISH, ROMANESCO BROCCOLI AND YELLOW CHERRY TOMATOES



Menù Ingredients

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

6 pcs Mini Red Pomodori "Pizzutello" pelati semisecchi 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

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.

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