COD FRITTERS WITH TUTTOSOLE TOMATOES



Menù Ingredients

30 g Salsa di cipolla rossa all'aceto balsamico di Modena I.G.P. - Red onion sauce with Balsamic Vinegar of Modena PGI - TQ7
450 g Èbaccalà - WL1X
50 g Tutto Sole - UA1

Ingredients

200 g Cold water
100 g 00 flour
50 g Rice flour
2 g Dry yeast
to taste Marjoram
to taste Sunflower seed oil
to taste Salt and pepper

Chef: Maurizio Ferrari

Method

Serves 6
Put the rice flour and the 00 flour (sifted) in a bowl, add the yeast and the frozen water and mix everything quickly to obtain a homogeneous mixture. At this point, add the diced Tuttosole tomatoes, Èbaccala, salt, pepper and a few marjoram leaves. Let the mixture rest for about 30 minutes in the fridge. With the help of 2 tablespoons, make the quenelles and fry them in hot oil until golden brown. Now place the Èbaccala quenelles on a plate with few more pieces of Tuttosole tomatoes and a side dish of Red onion and balsamic vinegar sauce.

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