

COD QUENELLES ON SMOKEY RED CABBAGE MASH, CRISPY PANCETTA AND SWEET DROP PEPPERS



Chef: Maurizio Ferrari

Method

Serves 1

In a beaker add the red cabbage with some water and using a immersion blender make a smooth velouté, add the smoke using the kit and leave it for 3/4 minutes to pick the flavor. Meanwhile using 2 tablespoons make the quenelles with the cod and bake them for 5 minutes in a preheated oven. On a plate we spread the velouté in the center, we place 3 quenelles on top, we add the crispy pancetta, the sweet drops peppers, a basil leaf, a drizzle of extra virgin olive oil. We now cover the plate with the glass bell and we add some smoke inside. Now we can serve the dish and lift the bell.

Menù Ingredients

20 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
30 g Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P
60 g Èbaccalà - WL1X
n 2 Peperoncini a goccia gialli dolci - Yellow sweet drop peppers - W71
n 2 Peperoncini a goccia rossi dolci - Red sweet drop peppers - W61

Ingredients

1 Smokey kit
15 g. Crispy pancetta
q.s. Fresh basil leaf