

COD ROLL WITH DORATI TOMATOES



Chef: Monica Copetti

Method

Serves 4

Blend 200 g of mixed fish and stir in the Fiokki instant mashed potatoes, salt and citrus fruit pesto. Place the cod fillets, rolled in breadcrumbs on just one side, on a sheet of cling film (for sous-vide cooking) or parchment paper (for traditional cooking), positioning them side by side so that there is no space between them. Spread the mixture over the fillets and position the Dorati tomatoes along the centre. Carefully roll and close the fillets, helping yourself with the cling film or parchment paper.

Tips

In the oven: 20 minutes at 180°C.

In the frying pan: 25 minutes on medium heat.

LOW-TEMPERATURE COOKING TECHNIQUE

Temperature: 70°C

Time: 1 hour

Before serving, regenerate for
5 minutes in the oven at 180°C.

Menù Ingredients

100 g Dorati - TN1
100 g Pane grattugiato senza glutine - Q61
10 g Fiokki - Fiokki Potato Flakes - PC0
150 g Pesto di agrumi - Citrus Pesto - BO7

Ingredients

1 kg Cod
200 g mixed fish
to taste salt

