

## COD ROLLS



### Menù Ingredients

150 g Gransalsa di zucchine - Gransalsa sauce with zucchini - BZ1  
15 g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7  
30 g Fiokki - Fiokki Potato Flakes - PC0  
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
to taste Peperoncini a goccia rossi dolci - Red sweet drop peppers - W61

### Ingredients

to taste chives  
to taste salt and pepper  
1 courgette  
4 small fish fillets, to taste  
300 g fillets of mixed fish (perch, cod, salmon)

Chef: Monica Copetti

## Method

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Serves 4

Slice the courgettes thinly, lengthwise, and leave them to marinate a few minutes with oil and salt. Blend the mixed fish and add the Fiokki instant mashed potatoes, the Gransalsa courgette sauce, the capers and some salt and pepper. Place the filling on the fillets and roll them up, fastening them with the slices of marinated courgette. Tie the rolls with chives and garnish with red sweet drop peppers.

## Tips

Place the rolls on an oven tray, with the closed side facing downwards, and drizzle with extra virgin olive oil. Bake in a fan oven for 20 minutes at 160°C.

## LOW-TEMPERATURE COOKING TECHNIQUE

Temperature: 65°C

Time: 2 hours

Before serving, brown in the oven for 7/8 minutes at 180°C.