COD STUFFED PACCHERI WITH BABY CAPERS AND POMODORINA COULIS



Menù Ingredients

10 g. Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7

30 g. Pomodorina - CA3

45 g Ènerodiseppia - WBQX

50 g. of drained Èbaccalà - WL1X

q.s. Roux Bianco - White Roux - BN1X

Ingredients

10 g. Flour

10 g. Nutmeg

100 ml. Milk

q.s. Parsley

q.s. Salt & pepper

q.b. Sprouts

50 g. Paccheri Pasta

Chef: Maurizio Ferrari

Method

Serve 1

Cook the paccheri pasta in boiling salted water for about 7-8 minutes, drain and allow to cool. Prepare a light bechamel sauce with the hot milk and the white Roux, season with salt and pepper and add a pinch of nutmeg. Drain the Èbaccala and in a bowl mix it in with the béchamel to obtain a smooth cream. Add a little mint and chopped parsley. Put the mixture in a piping bag and use it to fill in the paccheri pasta. Gratin in the oven at 200 ° C for about 4-5 minutes.

In a colander drain the Pomodorina sauce to eliminate the water in excess , then with the help of a immersion blender make a smooth and homogeneous sauce.

Season the clams with oil and parsley.

To create the squid in wafers, combine the Enerodiseppia , 40 g. of extra virgin olive oil, 10 g. of flour and a pinch of salt. With the help of a immersion blender, mix everything until a smooth and homogeneous cream is obtained. Cook in a hot saucepan by pouring the mixture with a spoon.

In the center of a plate position the gratin paccherini. Then pour the Pomodorina coulis in three places near the edges. Arrange the clams on top of the Pomodorina. Decorate with a few capers around the plate and garnish with the squid ink wafers,some sprouts and a drizzle of extra virgin olive oil.

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