

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. Ènerodisepia - WBQ
 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 Enerodisepia, 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.