CODFISH BALLS ON A BED OF CREAMED PHILADELPHIA WITH PINEAPPLE AND SWEET PEPPER CHUTNEY



Menù Ingredients

3 g Pepe colorato macinato grosso (Pepper coloured coarse) - 1261
70 g Fiokki - Fiokki Potato Flakes - PC0
800 g Èbaccalà - WL1X
q.b. Chutney Ananas e Peperoni - Pineapple and Sweet Pepper Chutney - AZ7

Ingredients

50 g Parmesan cheese, grated
10 g lemon zest, grated
20 g fresh parsley, chopped
3 g salt
1 egg, whole
50 g Philadelphia
Peanut oil for frying
Mixed sprouts

Chef: Gianluca Galliera

Method

To make the balls, knead all the ingredients together and let the mixture rest for 10 minutes. Shape the balls and toss them in breadcrumbs (use gluten-free bread for a gluten-free recipe). Fry them in plenty of peanut oil.
Dry off the oil and set aside. Place a dollop of Philadelphia cheese on a plate, arrange the Pineapple and Sweet Pepper Chutney on top, then add the salted codfish balls. Garnish with some mixed sprouts.

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