

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



**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.

### 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