GROUPER AND SAFFRON STEW



Menù Ingredients

30 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

6 pcs Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

800 g. Ècernia - WG1X

q.s. Fumetto di Pesce - Fish Stock - BP0

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Parsley

q.s. Pepper

q.s. Garlic

120 g Celery

120 g Carrots

60 g Onions

Bay leaves

Chef: Leonardo Pellacani

Method

Serve 6

In a pan, add a drizzle of oil and sauté the onion, carrots and celery cut into strips. Also add a little garlic and chopped parsley. Then add the fish stock and the Ècernia. Add the bay leaf and the saffron powder. Adjust the consistency with a little broth if needed and serve. Garnish the dish with mini red cut in half, a bay leaf, cracked pepper and a drizzle of evoo.

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