

GROUPER AND SAFFRON STEW



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.

Menù Ingredients

30 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
6 pcs Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio - Mini Red Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
800 g. Ècernia - WG1X
q.s. Fumetto di Pesce - Fish Stock - BPO
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