

GROUPER LASAGNA ON TOMATO VELLOUTÈ



Chef: Leonardo Pellacani

Method

Serve 6

In a pan with a little evoo sauté the minced garlic and parsley for a few seconds, add the grouper and heat for a few minutes. In a pot of boiling salted water cook the pasta cut previously cut into squares until al dente, then drain and dry on a towel. Butter a baking pan, position a square shape of pasta dough of around 12 cm cover with the pistachio pesto, add the grouper sauce and add another square of pasta position cross way and add more grouper sauce. Repeat the sequence of ingredients until two layers are obtained. Bake at 180 ° C for about 15 minutes. In the meantime using a immersion blender, mix the pomoleggero to a smooth cream and warm it up in a pan. On a plate spread some of the pomoleggero cream, the lasagna on top and finish with crushed pistachio and a sprig of fennel.

Menù Ingredients

180 g. Pesto ai pistacchi - Pistachio pesto - BX7

300 g. Pomoleggero - B81X

770 g. Ècernia - WG1X

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

Ingredients

120 g. Fresh Egg pasta dough

q.s. Spring of Fennel

q.s. Pistachio ,crushed

q.s. Parsley

q.s. Garlic