

ISLAND SEAFOOD SOUP



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a pan, add a drizzle of evoo, the minced garlic and sweat over medium heat. Add the Èmaremix, previously drained. Deglaze with the white wine then add in the isolana sauce and continue to cook. Use some of the Èmaremix liquid to adjust the consistency. When it comes to a boil, turn off the heat and let it to rest. Serve the soup with chopped parsley, cracked pepper and a drizzle of extra virgin olive oil. Garnish with toasted croutons made from slices of bread Bruschetta... Mia.

Gluten Free Method

Utilizzare pane riportante la dicitura "senza glutine" in etichetta.

Menù Ingredients

900 g. Èmaremix - MZ1

900 g. Sugo all'Isolana - "Isolana" sauce - CI1X

q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.b. Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010

Ingredients

q.s. Garlic

q.s. Pepper

q.s. Parsley

q.s. White wine