MARITATI WITH ÈBACCALÀ, CREAMED CHICKPEAS, YELLOW DATTERINI TOMATO SAUCE AND MARJORAM PESTO



Menù Ingredients

150g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
1 confezione Ceci lessati - Boiled Chickpeas - Z00
300g Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
400g Èbaccalà - WL1X

Ingredients

300g Maritati pasta
to taste Fresh marjoram
50g Almonds, shelled and peeled
to taste Salt and pepper
20g Shallots
to taste Garlic

Chef: Tommaso Ruggieri

Method

Serves 4
Blen half of the chickpeas with their liquid and set aside. Prepare the marjoram pesto by blending the marjoram with half of the oil, the almonds, and season with salt and pepper. To prepare the yellow datterini sauce, heat the oil, sauté the tomatoes with the shallots and garlic, cook slowly over low heat and add the Èbaccalà, seasoning with salt and pepper. Mix the yellow datterini sauce into the creamed chickpeas and the whole chickpeas. Cook the pasta in plenty of boiling salted water, drain “al dente” and stir in the sauce (if necessary add some cooking water). Garnish with drops of marjoram pesto (if you prefer, this may be served separately), a fried tomato petal and some fresh marjoram.

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