# PACCHERI PASTA STUFFED WITH GROUPER , POTATOES AND CLAMS ON A BROCCOLI VELOUTÈ



## Menù Ingredients

40 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

480 g. Ècernia - WG1X

50 g. Filetti di Acciughe - Anchovy Fillets - MP1

## Ingredients

300 g. Paccheri pasta

480 g. Potato

210 g. Broccoli

70 g. Sweet Pecorino cheese

q.s. Salt

q.s. Pepper

q.s. Parsley

q.s. Garlic

q.s. Leek

**Chef:** Diego Ponzoni

## Method

Serves 6.

To prepare the paccheri stuffing: peel and dice the potatoes and sautè them in a pan with a drizzle of oil, salt and pepper, adding a little water as needed, cook until they are done and all the liquid evaporated. In another pan sautè the grouper with oil, garlic, parsley for few seconds. When both the potatoes and the fish are cold, mix together in a bowl and add the chopped anchovies and grated pecorino cheese. Season with salt and pepper if necessary. Transfer the mixture into a piping bag and let it to rest in the fridge. Now prepare the broccoli cream: blanche the broccoli heads in salted boiling water for 5-6 minutes and then immediately cool them down in iced water. Drain and blend them with a drizzle of evoo and some of the broccoli cooking water until the sauce has a smooth and uniform consistency, keep few florets to garnish. Slice the leeks into long strips and blanche in boiling water for about a minute, then cool them in iced water. Cook the paccheri in boiling salted water until al dente and drain. Fill  the pasta with the grouper and potato stuffing, bind each portion of 6 paccheri with the leek and cook in a ventilated oven for 5-6 minutes at 180° - 190°C. Arrange the broccoli cream at the centre of the pasta bowl and place the paccheri gratin on top. Garnish with shelled clams and a broccoli floret.

## Gluten Free Method

Use gluten free pasta

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