

POTATO CHICCHE WITH BISQUE, SHELLFISH ON A BED OF YELLOW CHERRY TOMATO SAUCE



Chef: Maurizio Ferrari

Method

Serves 1

In a sauté pan add some extra virgin olive oil and cook the zucchini until caramelized, add the prawns and cook for another 1-2 minutes. At this point combine the shellfish bisque, mussels and clams (previously opened). Cook the potato gnocchetti in salted boiling water, as soon as they reach the surface, drain them and add toss them into the sauce with some parsley. Using an immersion blender take the yellow cherry tomato and make a smooth sauce adjusting the flavour with salt and pepper. Pour the yellow tomato sauce into a pasta bowl then position the gnocchetti on top of it, garnish with the shellfish and a drizzle of extra virgin olive oil. Serve hot.

Menù Ingredients

160 g. Chicche di patate - Potato Chicche Small Gnocchi - RE1
40 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
40 g. Èbisquedicrostacei - WJQX
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley
q.s. Salt and pepper
n° 3 Prawns
n° 3 Mussels
20 g. Diced zucchini