SEAFOOD SOUP



Menù Ingredients

600 g Èmaremix - MZ1

600 g. Pomodorina - CA3

to taste Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010

Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

to taste Wild fennel

to taste Parsley

to taste Garlic

Chef: Leonardo Pellacani

Method

Heat some oil in a frying pan and brown the chopped garlic over medium heat. Add the Èsugo seafood sauce and continuing cooking. Add the Pomodorina tomato sauce and continue cooking. When the mixture comes to the boil, turn off the heat and leave to stand. Serve the soup warm with chopped parsley, freshly ground pepper and a drizzle of extra virgin olive oil. Serve with toasted crostini made from slices of “Bruschetta...Mia” bread and garnish with wild fennel.

© Menù srl - Dal 1932 Produttori Specialità Alimentari

Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)