SPAGHETTI WITH ROCKFISH, SAMPHIRE AND YELLOW CHERRY TOAMTOES



Menù Ingredients

10 ml. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
20 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
20 g. Èsalicornia - Samphire - WM1X

Ingredients

80 g. Spaghetti
30 ml. White Wine
5 ml. Garlic Oil
q.s. Salt
q.s. Pepper
q.s. Parsley

Chef: Giovanni Pace

Method

Serve 1
Cook the spaghetti in boiling salted water. In a pan, add half of the garlic oil, parsley and Yellow Datterini Tomatoes and cook for about ten minutes. Meanwhile, in a pan add the remaining garlic oil and fry the parsley, deglaze with the white wine. At this point add the Rockfish fish with its own liquid and immediately after the yellow datterini sauce. Incorporate the Samphire.Drain the spaghetti al dente and toss them with the prepared sauce for a minute. Serve hot.

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