VELOUTÈ OF RED PEPPER WITH ROCKFISH



Menù Ingredients

140 g Crema di peperoni rossi - Red sweet pepper Sauce - KN0K

n° 6 Foglia finger autunnale - Savoury Pastry Leafs - 7083

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Pepper

q.s. Thyme

q.s. Garlic

Chef: Leonardo Pellacani

Gluten Free

Method

Serves 6

In a pan with a tablespoon of evoo cook the chopped garlic with the fresh thyme. Add the Èscorfano and warm it up it for couple of minutes. In a saucepan, warm up the pepper cream with some broth to make the desired soup consistency. Transfer the pepper soup into a bowl, place the autumn leaf and the sautè fish in the middle. Garnish with thyme, cracked pepper and a drizzle of evoo.

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