

VERMICELLI PASTA WITH CLAMS, ROMANESCO AND POTATO VELLOUTÈ



Chef: Giovanni Pace

Method

Serve 6

In a pot of boiling salted water cook the vermicelli al dente. In the meantime, peel the romanesco, cut the tops and blanch them, then let them to cool in iced water to keep their bright color. At the same time peel the potatoes, boil them and then blend them with a little of their cooking water. In a saucepan heat a little extra virgin olive oil, add the chopped parsley and the clams liquid, then the romanesco and the clams with their shells. Season with salt and pepper. Add the cherry tomato sauce, mixing carefully. Now drain the vermicelli and toss them into the prepared sauce. Spread the potato cream on the plates, place a nest of vermicelli on top and serve.

Menù Ingredients

150 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce
- CUOK
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

480 g. Romanesco
150 g. Potato
q.s. Parsley
q.s. Salt & Pepper
500 g. Vermicelli Pasta