

WHIPPED COD ON TOMATO VELLOUTÈ



Chef: Leonardo Pellacani

Method

Serve 6

Blend the Pomoleggero with an immersion blender until smooth . Warm it up on the stove and adjust the consistency with the white Roux. Whip Èbaccalà with the evoo. Position the Pomoleggero sauce on a plate to cover the entire surface, make quenelles of Èbaccalà and place them on top of it. Garnish with fried leek and a drizzle of evoo.

Menù Ingredients

320 g. Èbaccalà - WL1X

50 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

800 g. Pomoleggero - B81X

q.s. Roux Bianco - White Roux - BN1X

Ingredients

q.s. Leek