CACIUCCO REMIX



INGREDIENTS FOR 4 PERSONS

- 8 prawns
- 20 mussels
- 20 clams
- 2 tub fish
- 2 red mullet
- 2 squids
- 1 scorpionfish
- 4 baby octopuses
- 600g Whole Unpeeled Yellow Datterino Tomatoes In Own Juice
- 8 Mid-Dried Small Tomatoes "Gourmet" in Sunflower Oil
- q.s. Pitted "Taggiasche" Olives In Extra Virgin Olive Oil
- Himalayan Salt Pure
- Chili Oil
- q.s. Rubino Paprika, Delicatess
- bread croutons

ingredients for squid ink sponge

- 1 egg
- 2 eggs yolk
- 45g sugar
- 1 tea spoon Millefleur Honey From Valtellina
- 30g flour
- 20g peanuts oil
- 10g milk
- 2g suid ink

METHOD

- To make the sponge mix all ingredients, sieve and place in a kitchen siphon. Rest for at least three hours.
- Half-fill a plastic cup with a hole in the bottom and cook in the microwave for about 30 seconds.
- Clean and portion the fish. Make a fish sauce with chilli oil, vegetables to taste, the bones and the yellow dates. Cook, strain and season.
- Make a fish sauce with chilli oil, vegetables to taste, the bones and the yellow dates. Cook, strain and season.
- Assemble the dish by arranging the yellow fish soup at the base, intersperse the various fish perfectly cooked and complete with sweet paprika bread croutons and gourmet tomatoes.
- Garnish with the squid ink sponge.

PRODUCTS IN THIS RECIPE



Whole Unpeeled Yellow Datterino Tomatoes In Own Juice



Mid-Dried Small Tomatoes "Gourmet" in Sunflower Oil



Pitted "Taggiasche" Olives In Extra Virgin Olive Oil



Himalayan Salt Pure



Chili Oil



Rubino Paprika, Delicatess



Millefleur Honey From Valtellina