

# g cuisine: with ALESSANDRO RUSSO

For the recipe of the orecchiette with cod and artichokes:

- Cut the artichokes, slices them finely, season with oil and lemon and let them marinate for 5-6
- Grate half onion into slices in a little oil, then combine cod cakes and continue on the flame for 2-3 minutes.
- Bring a salted saucepan, boil the ears for 6-7 ', boil them in the pan with sausage, let them taste less than 1', filling with a handful of parsley parsley.

Distribute the ears in the dishes, combine the artichokes and serve immediately.



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