

q cuisine: with ALESSANDRO RUSSO

Coroniello Carp and Dried Cherry Tomatoes.

Still a simple, Lenten recipe. Easy to repeat at home.

Ingredients:

Crown (stockfish) 500g / dill cherry / black olives / Extra virgin olive oil / white pepper
Capers "lacrimelle" / pomegranate or strawberry (depends on the season).

The main component of this dish, but like any dish, in addition to the freshness of any ingredient, consists in the high quality of the stockfish and in the right salty, otherwise it is likely to upset the simplicity of the dish itself.

The Coronei goes to the top and mounts the plate as if the slivers were so many petals. It is a kind of tapenade of olives and cherry tomatoes and it rests harmoniously on the coronella petals, along with the desalinated capers. It is decorated with pomegranate grains or with petiole strawberries.

Season the dish with the best extra virgin olive oil you prefer, personally.



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