Pomì
O Così. O Pomì.

Reginette pasta with sautéed bread crumbs and stockfish sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Aromatic herbs (Aniseed, fresh Oregano, Basil and Mint):
- Extra virgin olive oil: to taste
- Garlic clove: 1
- Lemon zest:
- Pepper: to taste
- Reginette pasta: 160 gr
- Stockfish: 100 gr

Preparation

1. Bring the water to the boil, in the mean time skin the slice of stockfish, dice and marinate in extra virgin olive oil, pepper, aromatic herbs and lemon zest.
2. Peal and crush a garlic clove, sear it in a pan in some hot oil, add the stockfish and ***Pomìto chopped tomatoes***.
3. Aim to finish cooking ingredients in the pan approximately 2/3 into pasta cooking time, sauté contents to reduce excess liquid then arrange on a dish.
4. Garnish with a sprinkling of sautéed bread crumbs and aromatic herbs.

For this recipe we used:

Chopped Tomatoes 200 gr

