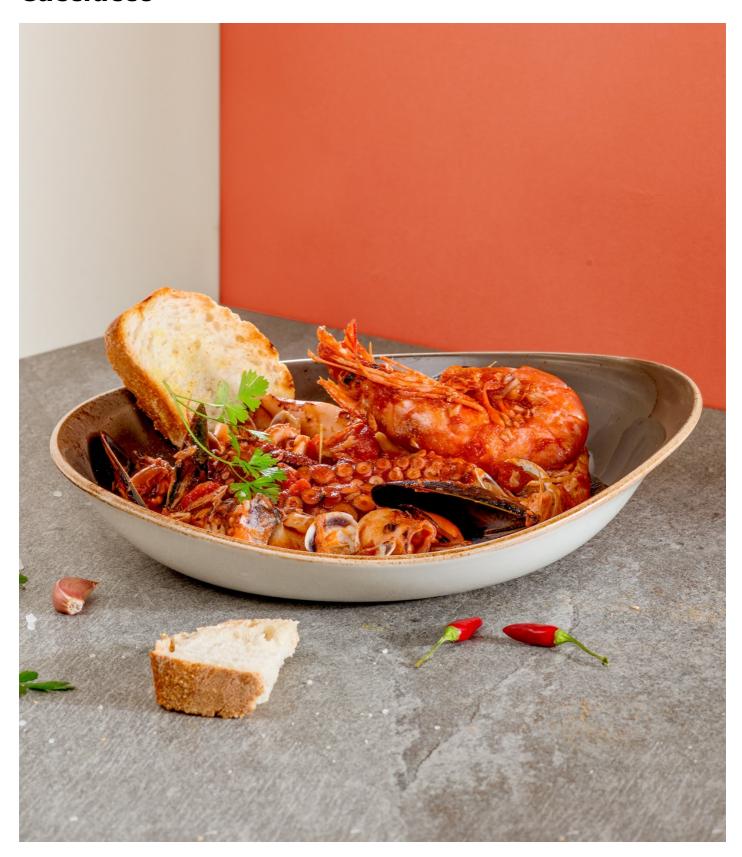


# Cacciucco



**Preparation time**: 120 min

**Difficulty**: Medium

### **Ingredients**

Carrots: 2.8 ozCelery: 2.8 ozClams: 3.5 oz

Garlic: 1 cloveGurnard: 8.8 ozHake: 8.8 oz

Mantis prawn: 3.5 ozMussels: 7.05 ozOctopus: 7.05 oz

Oil: 0.7 oz
Onion: 2.8 oz
Parsley: to taste
Pepper: to taste
Prawn: 7.05 oz
Red mullet: 7.05 oz

Salt: to tasteSquids: 3.5 oz

· Stale bread: to taste

## For this recipe we used:

Chopped Tomatoes 10.5 oz



# **Preparation**

This traditional fisherman's stew from the coastal town of Livorno, Tuscany is a seafood lover's dream! We're talking red mullet, gurnard, hake, prawns, octopus, squids clams, mussels all simmered in our fresh Chopped Tomatoes.

### Directions:

- 1. Start by finely chopping carrot, celery and onion and browning them in a pan with oil, garlic, salt and pepper.
- 2. In the meantime clean all the fishes and use all the vegetable and fish scraps to prepare a nice fish broth.
- 3. This recipe is delicate because each fish requires different cooking times and they should be carefully added to the pan in the right order.
- 4. Add Pomì Chopped Tomatoes to the finely chopped mixed vegetables in the pan and start by adding the raw octopus; 30 minutes later add the fish broth and fishes with bones; 15 minutes later add the squids and crustaceans, followed by the molluscs, 15 minutes later.
- 5. Finish cooking once the shells have opened. Serve with crispy bruschetta.