

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 *Pomì 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:

None 7 oz

