

• WITH CHEF •
BRUNO BARBIERI

FILINI IN FISH SOUP WITH SPICE-FILLED FLAVOUR AND SPICY TOMATO JUICE



TIME
100 min.



DIFFICULTY
Difficult



PASTA
Filini

INGREDIENTS FOR 4 PORTIONS



1 LOBSTER



4 OYSTERS



8 MUSSELS



10 CLAMS



OYSTER LEAVES
(optional)



1 DICED

POTATO



OVEN-DRIED CHERRY TOMATOES
CHOPPED IN HALF (60° - 2 hours)



100g OF
SALICORNIA



GARLIC, PARSLEY,
THYME AND CHIVES



½ LITRE
FISH BROTH



2 TABLESPOONS
TOMATO WATER WHIPPED
WITH A LITTLE SPICY OIL



1 TEASPOON
HARISSA



2 SCRAMBLED EGGS
IN A PAN

METHOD

After boiling the water, turn the heat off and cook the lobster for 7 minutes covered. Clean it and cut it into small pieces - about 4 per portion. Use the shell to prepare the fish fumet if you don't have it ready. Separately, blanch the salicornia and keep it al dente, season it with oil, salt and pepper. Then open the mussels, clams and oysters in oil, garlic and white wine and set them aside. Prepare a base of oil, garlic and parsley, add the diced potatoes and some dried tomatoes. Add the clam and mussel water and the fish fumet. As soon as the potatoes soften, add the remaining cherry tomatoes, the salicornia, the spicy tomato oil, a hint of harissa, thyme, chives, mussels, clams, oysters and lobster and season with salt and pepper. The soup must not be transparent and neither too thick. In the meantime, blanch the Sgamaro Yellow Label Filini in boiling salted water and finish cooking them in the soup.

FINAL METHOD AND PLATING

Pour the soup into 4 bowls, add some freshly cut basil, grated untreated lemon peel, the raw oyster leaves (which will wilt thanks to the heat of the broth) and a heaped spoonful of scrambled egg. Serve very hot.

Enjoy your meal!