

# BACCALÀ MANTECATO AL PEPERONCINO



**CODE** 95867

**COUNTRY OF ORIGIN \*\*** Italy, Veneto

**WEIGHT** 90 g

**\*\* ATTENTION: the origin of the raw material may be different**

Baccalà mantecato flavored with Sicilian hot pepper

## DESCRIPTION

Creamy and delicate baccalà, produced simply by whipping the stockfish boiled in a planetary mixer with oil and hot pepper

## APPEARANCE

White with a slight reddish colour due to the presence of chilli, with a soft and creamy consistency

## TASTE

Creamy and delicate, the spiciness of the hot pepper is well measured

## PRODUCER

Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto

## OUR SELECTION

At least once a year, Stefano and Andrea Marcolin go to Norway, to the islands of Røst, in the southwestern tip of the archipelago of the Lofoten Islands, to select the raw material. A cod, therefore, which passes a careful selection and which is enhanced then from the recipes developed by the Gastronomia Marcolin

## CURIOSITY

The fillets are simply boiled and whipped in a planetary mixer as soon as they are removed from the pot, with the addition of salt and sunflower oil. The oil is added manually and flush and the quantity is decided from time to time depending on how much the raw material requires, in order to guarantee a material first constant of the creamed cod, which must not be too compact nor too soft. At the end of the process, very little is added milk, only to accentuate the white colour

## SUGGESTIONS

Excellent with polenta or served on lightly toasted croutons