MONKFISH SALTIMBOCA

INGREDIENTS

- 200g Monkfish
- Pepper sauce
- 4 red peppers
  - 1 onion
  - 2 garlic
  - 1/2 chorizo
- 200 ml fish broth
- 2 cl vermouth
- 5 gr leek Juliana
- 3 gr peas
- 1 gr small onions
  - Salt qb
  - Pepper qb
- 8 un gnocchi

PREPARATION

Wrap the monkfish with two slices of prosciutto and two leaves of sage. Pan sear it and take in the oven for five minutes. Slice the red pepper, onions and garlic; simmer until the red pepper are cooked. Add a piece of chorizo just to give flavour. Remove the chorizo and process the broth in a blender. Cook the gnocchi and leeks in water for three minutes. Add to the broth with peas, season with salt and pepper. Serve in a dish the broth and finally the monkfish.