



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

## Crispy minestrone, carrot extract, sea bass in court bouillon and sea water

Ingredients for 4 people

4 slices of sea bass  
4 raw scampi  
10 g of sea urchin and oyster pulp coulis  
4 Altamura bread wafers

For the vegetables

4 baby yellow and orange carrots  
Celery to taste  
Celeriac to taste  
Fennel to taste  
Pumpkin patisson to taste  
Zucchini to taste  
Baby green beans to taste  
Scorzanera to taste  
Swiss chard to taste  
8 coloured tomatoes to taste  
Peas to taste  
Broad beans to taste  
4 white asparagus  
Parsnips to taste

For the court bouillon

2 l water  
1 celery stalk  
1 carrot  
50 g of celeriac  
2 S. Marzano tomatoes  
4 basil leaves  
10 g of parsley  
4 bay leaves  
20 ml of white wine  
1 tablespoon of brown sugar  
5 g of coarse salt



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5 ml of wine vinegar  
Black pepper grains to taste  
1 organic lemon.

For the carrot extract:  
1.5 kg of tufted carrots  
1 citron

### Preparation

Prepare the court bouillon: put all the ingredients except the lemon in a pot and cover with water, bring to the boil and cook for 25 minutes, 5 minutes from the end of cooking add the lemon, then strain and cool.

For the carrot extract: wash and peel the carrots (leave the topknot), then pass them through the extractor when cold, filter with a cloth and place in a saucepan, grate the zest of the citron and add it to the extract.

Clean, dice and blanch all the vegetables.

Cook the sea bass in the vacuum court bouillon at 64 °C for 5-6 minutes depending on the size; warm the carrot centrifuge and pan-fry the vegetables with oil and salt.

### Dish composition

Arrange the vegetables on the plate, pour the carrot centrifuge and the sea bass. Add the raw langoustine seasoned with olive oil and salt, complete with a few drops of sea urchin and oyster, Altamura bread wafer and summer herbs.

