



Smexalda

POTATO GNOCCHI AND SEA URCHIN PULP

SERVES 4:

For the gnocchi:

300 g of potatoes
130 g of potato starch
40 g of pecorino cheese
40 g of salted butter
110 g of sea urchin pulp
extra-virgin olive oil to taste
salt to taste
black pepper to taste
aromas to taste

Boil the potatoes and mash them twice over. In a bowl, pour them together with the starch and pecorino with a grating of pepper, a drizzle of oil and salt. Form lots of small gnocchi and cook them. After draining them well, sauté them in a pan on high heat with the salted butter until obtaining a golden crust. Using two teaspoons, prepare quenelles with the sea urchin pulp, the same size as the gnocchi. Place the same number of gnocchi and sea urchin quenelles in each persons' plate, arranging them in alternation, and serve with some of the cooking butter and a few aromatic herb leaves.



CELERY SALAD WITH BOTTARGA

SERVES 4:

1/2 celery
3 tablespoons of extra-virgin olive oil
70 grams of whole mullet roe
salt

Clean, slice and place celery on a serving dish. Cut bottarga into thin slices and lay them over the celery; season with oil, add a pinch of salt and serve. Fresh artichokes or fennels can be used instead of celery, and to both, at will, can be added fresh tomatoes.



CUTTLEFISH INK LINGUINE WITH SPINACH, CLAMS AND BOTTARGA



SERVES 4:

320 g of linguine
100 g of mullet bottarga
200 g of spinach
400 g of clams
extra-virgin olive oil to taste
garlic to taste
parsley to taste
salt to taste

Sauté the spinach with a touch of oil in a pan, then place aside. In the same pan, leave the clams to open with some oil, two sprigs of parsley and an unpeeled clove of garlic; then place them aside, keeping the cooking water properly filtered of any impurities. Cook the linguine for six or seven minutes, then finish cooking in the same pan used for the clams with some of the cooking water for another three minutes. Add the cuttlefish ink and stir well until the linguine acquire its colour and flavour. In a large plate, arrange them into a nest with a few leaves of spinach, shucked and unshucked clams, a generous handful of grated bottarga and a circular drizzle of oil.

COLD PASTA SALAD WITH BOTTARGA, CHERRY TOMATOES AND CELERY CREAM

SERVES 4:

300 g. of spaghetti
130 g. of cherry tomatoes
a head of celery
100 g. of grated bottarga
extra-virgin olive oil
salt
sliced bottarga to taste

Run the celery through the blender then filter liquid and add salt, pepper and oil. Boil spaghetti "al dente" in plenty of salted water, drain and dress with oil and grated bottarga. In a large bowl mix spaghetti with the finely diced tomatoes. Place on each plate the cream of celery and pasta. Then dress with some other oil and sliced bottarga.



RISOTTO WITH MUSSELS, ZUCCHINI PESTO AND BOTTARGA

SERVES 4:

Carnaroli rice 320 g
Butter 20 g
Mussels 800 g
Green zucchini 400 g
Fresh spinach 100 g
Sliced mullet bottarga 50 g
white wine 100 g
onion 30 g
vegetable broth 1.2 l
2 cloves of garlic
Pine nuts 30 g
extra virgin olive oil to taste
Salt, pepper to Taste.

Clean the mussels and open them in a pan with oil, a clove of garlic and a glass of white wine; remove shells and filter the cooking liquid creating an emulsion with oil, salt and pepper.

Thinly cut two zucchinis along the entire length and blanch the slices in boiling water for 1-2 minutes; then cool and dry them.

Steam the remaining diced zucchini - after removing the central white part - for about 20-25 minutes. Meanwhile, sauté the spinach in a pan with a drop of oil and a clove of garlic; after eliminating it, blend in a mixer together with the diced zucchini, two tablespoons of oil, pine nuts, salt and pepper until getting a pesto.

In a pan, brown the chopped onion together with the butter and the same amount of oil; then add the rice and toast. Add the remaining white wine and when the evaporation is almost complete, continue over medium heat adding broth and stirring occasionally. When almost cooked, add the mussels (leaving 12 aside for the garnish), the emulsion, the zucchini pesto, salt and pepper to taste.

On each plate place a pastry ring, line it with the zucchini slices and fill it with risotto. After flattening well, remove the pastry rings, garnish with three mussels and a few slices of bottarga.

