



# MONKFISH SALTIMBOCA

## 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.*

## 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