

Pesce al cartoccio

Ingredients:

- * 150 g Filetto di cernia
- * 40 g Finocchio
- * 3 Fette di limone
- * 8 Capperi
- * 1 Filetto di acciuga
- * 50 g Cous cous cotto
- * 5 Pomodorini
- * 50 ml Bicchiere di vino bianco
- * Sale
- * OLIO Extra Vergine di oliva

Steps:

1. Preheat the oven to 220°C (428°F).
2. Prepare a piece of parchment paper and a piece of baking paper of size 30x30 cm and attach them together.
3. Place in the center of the baking paper the cooked cous cous, julienned fennel, lemon slices, capers, and anchovies.
4. Place the cod fillet on top, sprinkle with salt, drizzle with olive oil, and add half a cup of white wine.
5. Fold the parchment paper in half and then begin to roll, tightly closing the edges and creating a half-moon shape.
6. Cook using the following program.
7. Serve and enjoy!