

Recipe for Steamed fish with soy green and herbs

Ingredients:

- * 300 g Soy green
- * 800 g Fish sciabola
- * 2 Rosemary sprigs
- * 2 Thyme sprigs
- * 1 Bay leaf
- * 5 Sage leaves
- * Ginger
- * Salt
- * Olive oil

Steps:

1. Bring water to a boil in a Black.40 pan with 1 l of salted water.
2. Add the soy green and herbs to the boiling water and cook for 40 minutes at 100 °C.
3. Once the herbs are cooked, blend them until creamy.
4. Wash, peel, and fillet the fish, removing head, tail, and bones.
5. Wrap the fish fillets around themselves to form small balls and place them on a Steam&Fry.
6. Season and marinate the fish and cook with the following program.
7. Serve the soy green sauce on a flat surface, place two fish balls in the center, decorate with two rosemary