

## Zuppa di pesce in sottovuoto

### Ingredients:

- \* 1 red mullet
- \* 1 squid
- \* 2 mussels
- \* 2 clams
- \* 1 cuttlefish
- \* 50 ml tomato sauce
- \* 5 black olives
- \* 1 bay leaf
- \* Black pepper
- \* 2 g fresh parsley
- \* 20 ml olive oil

### Steps:

1. Start by cleaning the red mullet by removing its scales and innards under cold running water.
2. Do the same with the sepia and calamari by removing the skin, bone, and inedible parts from the tentacles.
3. Wash the mussels and clams thoroughly, making sure to beat them gently so they are not empty or full of sand.
4. Regarding the shrimp, wash them thoroughly and peel only their shells with scissors, without removing the tails.
5. Cut the squid into 3 or 4 segments according to preference.
6. In a pot, arrange all the previously prepared products and sprinkle them with pepper, olive oil, and half of the tomato sauce.
7. Stuff the ingredients in a cooking bag along with the tomato, olives, minced garlic, and bay leaf.
8. After vacuum sealing, place the ingredients in the STEAM tray and cook them with the recommended power and time.
9. Serve, after removing the garlic, with warm bread croutons and the remaining chopped parsley.