

Filetto di pesce persico

Ingredients:

- * 1.5 kg Filetto di pesce persico
- * 500 g Datterini pomodorini
- * 4 slices Pane in cassetta rafferma
- * 1 tablespoon Sugar
- * 1 tablespoon Olive taggiasche
- * EVO Oil
- * Basil
- * Salt
- * Pepper
- * Garlic
- * Capperi

Steps:

1. Preheat the oven to 180°C.
2. Cut the tomatoes in half and add minced garlic, olive oil, and a splash of water.
3. Put the mixture into the Black.40 and bake for a few minutes until the tomatoes are softened.
4. Add the fresh bread to the tomatoes and mix until everything is well combined.
5. Salt, pepper, add sugar and basil.
6. Clean the fish and season with salt, pepper, and olive oil.
7. Bake the fish until it is cooked through.
8. Roughly chop the olives and capers, add them to the fish.
9. Serve the fish with the tomato sauce.