

Merluzzo al limone e basilico

Merluzzo al limone e basilico is a delicious Italian dish. It is made with fresh merluzzo (hake), lemon, and basil.

Ingredients:

- * 150 g filetti di merluzzo
- * 1 lemon
- * 3 basil leaves
- * 5 pink peppercorns
- * 3 tablespoons of extra virgin olive oil

Instructions:

1. Preheat the oven to 180°C (350°F).
2. Place the merluzzo, lemon, basil leaves, and pink peppercorns in a bag and remove all the air.
3. Place the bag in a steamer and steam for 10 minutes.
4. Remove the bag from the steamer and open it.
5. Add the olive oil to the bag and mix well.
6. Place the bag in the oven and bake for 10 minutes.
7. Remove the bag from the oven and serve.