



Sevenband grouper acqua pazza

An exquisite dish featuring premium umami-rich fish melting into a flavorful broth.



Ingredients (for 2 servings)

Sevenband grouper filets, as needed
Salt & pepper, as needed
8 cherry tomatoes, cut in half
Approx. 200 g clams
8 black olives
1 clove garlic, sliced
3 T white wine
200 ml water
Italian parsley, as needed
3 T olive oil

Directions

1. Heat olive oil (reserving the 3 tablespoons specified in the recipe) in a frying pan. Add the fish, sprinkled with salt and pepper, and brown the filets on both sides.
2. Add the garlic, black olives, cherry tomatoes, and clams to 1, and splash with the white wine. When the clamshells have opened, add the water, and simmer for about 5 minutes. Use a ladle to occasionally pour some of the broth over the fish.
3. Dish up the fish, and drizzle it with olive oil. The dish is ready to enjoy.

Also try substituting seabream, horse mackerel, righteye flounder, or Japanese sea bass!