

STOCCAFISSO ALL'ANCONETANA

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INGREDIENTS

- 1.2 kg stockfish, soaked
- 100 gr salted anchovies
- 1.2 kg potatoes
- 300 gr pachino cherry tomatoes
- ½ onion
- 1½ garlic cloves
- ½ bunch parsley
- ½ bunch rosemary
- 20 gr capers
- 30 gr black olives
- 25 cl dry white wine
- 50 cl extra virgin olive oil

PREPARATION

Clean the stockfish and cut it into pieces (10 cm per side).

Peel and cut the potatoes. Prepare a mirepoix of finely chopped onion, garlic, parsley, rosemary, capers and anchovy fillets, then dilute with the extra virgin olive oil.

Arrange a layer of bamboo canes or a grid on the bottom of a pot to prevent the fish from sticking. Add one layer of fish with the skin down, then a layer of potatoes, until the stockfish and potatoes are finished. Intersperse the layers with a few spoonfuls of mirepoix.

When you have finished arranging the fish and potatoes, cover with the remaining mirepoix, whole olives, tomatoes and wine.

Bring to a boil over high heat, cover with a lid, reduce the heat to low and simmer for two hours without stirring.

When cooked, leave the stockfish to sit for fifteen minutes before serving.