



Grapefruit-flavoured hake with chickpea cream

MAKES:1

PREPARATION TIME:10 minutes

COOK TIME:15 minutes

INGREDIENTS:

- Olio Filippo Berio Delicato
- 2 pink grapefruits
- 2 hake fillets
- Flour as needed
- 5 g juniper berries
- 3 unpeeled cloves of garlic
- 5 g of rosemary
- 200 g of precooked chickpeas
- Salt (to taste)

METHOD:

Squeeze the grapefruits and put the juice aside, then make 5 g of small peel of the grapefruit using a potato peeler.

COOK'S TIP:

A dish with refined and delicate flavours, with original and creative combinations, ideal to amaze your guests or for a candlelit dinner.

Cook it with: Olio extra vergine di oliva Fruttato