

BACCALÀ



*You Will Hear It For Yourself by Henerico Rossi
Up Front with Devon Turnbull . The Design of Lecoadic-Scotto
Stuff in Storage with Tony Arcabascio . Artist Visit with Tellurico . The Design of VIDIVIXI
My Mind Begins To Spread It's Wings by Vins Baratta . It's Only a Paper Moon by Alecio Ferrari
You Can't Be Too Sure by Dave Masotti . Up Front with Diamante Beghetto . The Design of Adi Goodrich
Baccalà, Pil Pil, Cauliflower, Neapolitan Papacella and White Truffle by Rocco De Santis*

Spring / Summer 2021
€18 £15 \$20

Baccalà

Recipe by

Rocco

De Santis

The Restaurant Santa Elisabetta is located inside the Brunelleschi Hotel, on the first floor of one of the oldest historical buildings in the city of Florence: the Byzantine tower of Pagliazza. The location is exclusive, intimate and very romantic. The restaurant overlooks the characteristic Piazza Santa Elisabetta, a hidden and precious corner of the historic city center. Here Chef Rocco De Santis with his two Michelin stars, brings the scents and flavors of the sea to the center of Florence, thanks to his refined synthesis of Tuscan-Campania cuisine. The second star comes at a delicate and difficult time for catering, in which the Chef's vision, teamwork and constant optimistic dedication are to be rewarded more than ever.

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Rocco De Santis has a strong connection with his origins. Campania inspires him with ease and emotion: "the sea, the mountains, places and people come together as ingredients of a recipe that lives in my dishes. My masters have transmitted to me the great respect for KNOWLEDGE, which I put the basis of creation and reworking of my traditional dishes aimed at innovation". Precisely starting from Campania and from the emotional origins that the Chef's inspiration takes you on a heightened journey with his cuisine. To him Campania warms up the whole menu with the dishes of memory, its key symbols and ingredients. The aesthetics of the dishes are essential, delicate colors and graphics accompany explosive and opulent combinations.

The Santa Elisabetta is one of the most interesting gastronomic addresses in Florence. It was awarded the second star by the 2021 Michelin Guide; received two forks in Gambero Rosso's 2021 Italian Restaurant Guide and a hat in L'Espresso 2020 gourmet guide.

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Ingredients:

Baccalà Lomo
1 pc Cauliflower
300 gr of Neapolitan Papaccella
1 bunch of Minestra Nera
White truffle of San Miniato
Extra Virgin Olive Oil
Salt and Pepper to taste
Parsley and Celery leaves
300 ml of fresh Milk
2 g Agar Agar

As a first step, dry the celery leaves and parsley in the oven at 80° for 1 hour or in the microwave at medium power for few minutes, blend everything until you get a green powder.

Second operation, cut the Baccalà fillet lengthwise into large sticks and pass them in the green powder, then join the various fillets and roll them in the film to obtain a sort of mosaic.

Cut into slices about 3-4 cm thick, vacuum-pack and cook at 55° for about 20 minutes. With the albumin that is created in the bag obtained by cooking the baccalà steak with the help of a blender, and the rice oil, whip to the consistency of a mayonnaise to obtain our pil pil.

Clean the cauliflower in small rosettes, blanch it in salted water for a few minutes, separately prepare a base with shallot and extra virgin olive oil, brown it and add the cauliflower, wet with milk and leave to overcook, drain and blend until a smooth and homogeneous puree is obtained.

Remove the seeds from the papaccella, brown it in a base of extra virgin oil, sprinkle with vegetable broth and leave to overcook, blend everything, return to the heat and add the agar agar, bring to about 85°, allow to cool, then blend it all to obtain a gel and place in a squeeze bottle.

At this point, place the baccalà steak in the center of the plate, on the surface, we will make 2 spots of cauliflower and 3 spots of papaccella gel, sprinkle with pil pil, decorate with the leaves of Minestra Nera, blanched and then seasoned with oil salt and lemon peel, finally our slices of white truffle to taste.

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