

Rosario's Recipes! Recipe Number 1 – Sea Bream with rosemary and pink peppercorns



Orata in cartoccio con rosmarino e pepe rosa or Sea bream with rosemary and pink peppercorns

Ingredients

8 fillets of sea bream

2 lemons cut in half

300 grams of cherry tomatoes on the vine

Fresh rosemary

Pink peppercorns

Olive oil

White wine

Salt and pepper to season

4 sheets of baking paper

Method

- *Soak the baking sheets with water.*
- *Place 2 fillets of sea bream on each of the sheets of baking paper.*
- *Season with salt and pepper.*
- *Add a small sprinkle of fresh rosemary, a few pink pepper corns and 3 or 4 cherry tomatoes to each baking*

sheet.

- *Squeeze 1 half of the lemon juice over and leave on the paper of each.*
- *Add a dash of white wine and drizzle with olive oil on each.*
- *Wrap up, place onto a baking tray and cook for 8-12 minutes gas mark 5 or 190 degrees.*
- *Once ready take from the oven and place each sea bream wrap onto a large plate.*
- *Open gently, drizzle with a good olive oil and sprinkle with fresh parsley and serve.*

Locanda De Gusti is a traditional Italian Restaurant situated on East London Street at the foot of Broughton Street in Edinburgh.

Locanda De Gusti came from the Latin phrase de gustibus which means 'a matter of taste'. Literally Locanda is a place where you can come and taste good food and wine.

Head Chef Rosario has gone back to what he does best, bringing wonderful ideas from the kitchen to the table. This restaurant is about getting back to basics, concentrating on delighting his guests with his culinary skills.

Rosario earned the coveted AA Rosette for Culinary Excellence in June 2010 and for 2011-2012 Rosario has now earned his second AA Rosette for Culinary Excellence.

Their menu changes weekly offering a tasty insight into Neapolitan inspired food with fresh local Scottish produce as well as hand-picked dried foods and wine from Rosario himself in his home town in Italy.

Serendipity is their cellar bar which offers a small nibbles menu to accompany a large selection of craft beers imported

directly from Italy.

www.locandadegusti.com