

"Popara" a'la Martinis Marchi

Martinis Marchi Restaurant, Šolta Island, Croatia

Skill Level

Intermediate

Allergens

- wild fish
- garlic
- seashells

Kitchen Tools

- a pan
- larger pot

Ingredients for 4 people

Ingredients

White wild fish from Adriatic Sea 800 g, Potatoes 200 g, Red onion 200 g, Carrot 200 g, Garlic 3 cloves, Parsley 30 g, Salt, pepper, White wine "Pošip Dom Kalebić" 100 milliliters, "Olynthia" extra virgin olive oil 50 milliliters, Fish stock 600 milliliters

Instructions

Parsley, potatoes, red onion, garlic and carrot to be washed out, peeled and cut into pieces size of a coin (5-6 mm wide).

Clean the fish and cut into mid-size pieces.

Saute the vegetables spiced with salt and pepper in the pan on the extra vergine olive oil, until brown colored. Then, cover with the fish stock and cook until the vegetables are half-cooked.

Add the fish slices into the boiling vegetables and also add remaining part of the fish stock to cover fish pieces. Cook for another approx. 10 mins until vegetables are softened. While cooking, add white wine "Pošip Dom Kalebić" and let it shortly boil.

To serve: Before serving, sprinkle with freshly cut parsley and add few drops of "olynthia" extra virgin olive oil.

