SEA BREAM WITH GINGER, BRAISED SAVOY CABBAGE AND DRIED TOMATOES

Categoria: Main Courses **Tempo di preparazione:** 35 minutes **Difficoltà:** medio

Ingredienti per 4

- ½ Savoy cabbage
- 1 clove of garlic
- extra virgin olive oil, to taste
- ½ glass of dry white wine
- 10 dried tomatoes
- 600 g sea bream fillets (gilt-head bream)
- 50 g ginger root (juice)
- salt, to taste

Ginger gives this dish a spicy note that marries well with the cabbage and strong flavour of the dried tomatoes.

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 35 minutes**
Serves: **4**

Method

Slice the cabbage thinly.

Sauté the garlic in the extra virgin olive oil until golden, then add the cabbage, stir, add the white wine and let it evaporate.

Add the dried tomatoes, cover and leave to cook over a medium heat for about 10 minutes.

Sear the seabream fillets in a cast-iron pan.

Arrange the cabbage with dried tomatoes on a serving plate and place the seabream fillets on top, drizzle a little extra virgin olive oil and the ginger root juice over the fish. Enjoy!