TURBOT IN PIZZA WITH A RAINBOW OF DOP PIENNOLO TOMATOES AND OREGANO

Categoria: Main Courses **Tempo di preparazione:** 20 minutes **Difficoltà:** medio

Ingredienti per 4

- 600 g turbot, cleaned and filleted
- extra virgin olive oil, as needed
- 450 g of DOP Piennolo tomatoes, yellow datterini tomatoes
- and green cherry tomatoes
- 15 g dried oregano
- 30 g desalted capers
- 60 g Taggiasca black olives, stoned
- 100 g mozzarella (buffalo or cow’s milk)
- dried tomatoes, as needed
- a few leaves of basil and parsley
- salt, to taste
- white pepper, to taste

A chef’s dish….

Difficulty: **moderate**
Cost: **high**
Preparation time: **20 minutes**
Porzioni: **4**

Method
Arrange the turbot fillets on a baking sheet with a little extra virgin olive oil, add the various types of tomatoes cut into wedges, a spinking of oregano, the capers and the Taggiasca olives. Bake at 180°C for 6/7 minutes.

Meanwhile, cut the mozzarella into small cubes and chop the dried tomatoes finely, prepare a fresh pesto by blending a few finely chopped basil leaves and parsley and 3 tablespoons of extra virgin olive oil.

Enjoy!