LINGUINE WITH A RAGÙ OF RED MULLET, LEEKS AND APPLES

Categoria: First Courses **Tempo di preparazione:** 30 minutes + 15 minutes cooking
Difficoltà: facile

Ingredienti per 4

- 2 leeks
- 1 clove of garlic
- extra virgin olive oil, as needed
- 400 g red mullet fillets
- 2 flavourful white apples, peeled, cored, and sliced
- ½ glass dry white wine
- salt, to taste
- pepper, to taste
- vegetable or fish stock, to taste
- 400 g linguine
- 200 g salted ricotta
- fresh basil leaves (garnish)

Linguine with fish, leeks and apples? It might be a new flavour to your palates, but it's unexpectedly delightful, and life is always more interesting with new flavours.

Difficulty: **easy**
Cost**: moderate**
Preparation time**: 30 minutes + 15 minutes cooking**
Serves: **4**

Method

Clean the leeks, slice them and sweat them gently in the extra virgin olive oil in a large frying pan with the garlic. Add the red mullet fillets and some of the previously sliced apples and pour on the white wine, cooking until it evaporates, then add a little vegetable

or fish stock and simmer; season with salt and pepper.

Cook the linguine al dente separately. When the pasta is ready, add it to the sauce and let all the liquid evaporate. Serve garnished with a sprinkling of salted ricotta, some fresh basil leaves and with the rest of the sliced apples. Enjoy!