

Cruzcampo



COCINA TRADICIONAL 2011

FRANCISCO-FONTANILLA RESTAURANT

Parpatana de Atún con Fideos (Tuna parpatana with noodles)

Chef: Antonio Rodríguez

INGREDIENTS

- Red pepper
- Green pepper
- Leeks
- Tomato
- Fish fumet
- Ñoras mash
- Garlic

TIME / DIFFICULTY / PRICE:

30 minutes/ Medium

THIS IS HOW IT IS DONE

1. Fry the peppers and leek
2. Add the peeled and chopped tomatoes
3. We add the refried food and the fish fumet
4. Add the noodles and when they are "al dente" add the tuna.