

Pesce all'Acqua Pazza

Ingredients:

2 servings

- 2 whole fish (branzino, sea bass or bream), dressed with the head intact.
- Cherry tomatoes (about 20-30 tomatoes)
- Flat-leaf Italian parsley
- 2 cloves garlic
- Salt
- Extra-virgin olive oil
- 1/4 cup dry white wine
- 1/2 cup water

Instructions

1. Preheat the oven to 350° Fahrenheit / 180° Celsius.
2. Line a baking sheet with a piece of aluminum foil that extends a few inches beyond the edges.
3. Halve the cherry tomatoes.
4. Cut the garlic into pieces.
5. Rinse a small bunch of parsley and pat dry.
6. Rinse the fish with water, pat dry, and set them on the baking sheet.
7. Sprinkle salt around the inside of the fish.
8. Insert three cherry tomatoes, a few pieces of garlic, and 3-4 strands of parsley inside the fish.
9. Arrange the remaining cherry tomatoes around the two fish. Add the rest of the garlic and a few more strands of parsley.
10. Sprinkle the wine and drizzle some olive oil over each fish.
11. Pour the water onto the baking sheet, avoiding the fish themselves.
12. Sprinkle a bit more salt over the fish and the condiment.
13. Fold the edges of the aluminum foil together to create a sealed packet.
14. Bake the fish for about 20 minutes.
15. Open the aluminum foil seal and bake for another 5 minutes.
16. Check for doneness by making a small cut into the top of the fish. The flesh should be white and flaky.

