

DAVID'S FISH STEW
(Brodetto alla Davide)

INGREDIENTS:

Servings: 4 people

Yellow bell pepper	1
Mixture of fish	1 1/2 kg
For example: Calamari, Small dog fish, Small skate, Cuttlefish, Gilt-head, Scorpion fish, Snails, Turbo, Angler, Mullet, Mackerel, Scampi, Monk fish, Sea Bream, Mussels	
Olive oil	3 tbs
Minced garlic	1 tsp
Fresh chopped parsley	3 tbs
Crushed red pepper	to taste
Chopped fresh red tomatoes	160 g
Green tomato wedges	120 g
Red-wine vinegar	60 ml
Salt and white pepper	to taste

Servings: 6 people

Medium yellow bell pepper	1
Mixture of fish	2 1/4 kg
For example: Calamari, Small dog fish, Small skate, Cuttlefish, Gilt-head, Scorpion fish, Snails, Turbo, Angler, Mullet, Mackerel, Scampi, Monk fish, Sea Bream, Mussels	
Olive oil	4 tbs
Minced garlic	2 tsp
Fresh chopped parsley	4 tbs
Crushed red pepper	to taste
Chopped fresh red tomatoes	240 g
Green tomato wedges	180 g
Red-wine vinegar	80 ml
Salt and white pepper	to taste

Servings: 8 people

Yellow bell peppers	2
Mixture of fish	3 kg
For example: Calamari, Small dog fish, Small skate, Cuttlefish, Gilt-head, Scorpion fish, Snails, Turbo, Angler, Mullet, Mackerel, Scampi, Monk fish, Sea Bream, Mussels	
Olive oil	6 tbs
Minced garlic	3 tsp
Fresh chopped parsley	6 tbs
Crushed red pepper	to taste
Chopped fresh red tomatoes	320 g
Green tomato wedges	240 g
Red-wine vinegar	100 ml
Salt and white pepper	to taste

Servings: 10 people

Yellow bell peppers	2
Mixture of fish	3 3/4 kg
For example:	
Calamari, Small dog fish, Small skate, Cuttlefish, Gilt-head, Scorpion fish, Snails, Turbo, Angler, Mullet, Mackerel, Scampi, Monk fish, Sea Bream, Mussels	
Olive oil	7 tbs
Minced garlic	1 tbs
Fresh chopped parsley	7 tbs
Crushed red pepper	to taste
Chopped fresh red tomatoes	400 g
Green tomato wedges	300 g
Red-wine vinegar	120 ml
Salt and white pepper	to taste

Servings: 12 people

Yellow bell peppers	3
Mixture of fish	4 1/2 kg
For example:	
Calamari, Small dog fish, Small skate, Cuttlefish, Gilt-head, Scorpion fish, Snails, Turbo, Angler, Mullet, Mackerel, Scampi, Monk fish, Sea Bream, Mussels	
Olive oil	8 tbs
Minced garlic	1 tbs
Fresh chopped parsley	8 tbs
Crushed red pepper	to taste
Chopped fresh red tomatoes	480 g
Green tomato wedges	360 g
Red-wine vinegar	130 ml
Salt and white pepper	to taste

TOOLS:

Chef's knife
Cutting board
Large skillet with lid

PREPARATION:

Cut the yellow pepper into large chunks. If the skin is tough on any of the fish, remove it.

Place 2/3 of the olive oil in a large skillet. Add the garlic and some of the parsley. Cut the calamari into large pieces. Add the calamari, and cuttlefish first. Next, add the clams and snails.

Cut the mackerel, dog fish, and other meaty fish into large chunks. Season, between layers of fish, with red pepper and more parsley. Finish with the scampi and mussels.

Add the yellow pepper and all the tomatoes. Sprinkle with the remaining parsley and olive oil. Pour the red-wine vinegar over. Season with salt and pepper. Cook, covered, for 20 minutes over medium-high heat. Serve at once.

This recipe comes from the *Ristorante Davide*.