



Siganus luridus (Rüppell, 1829)

 Dusky spinefoot

Ravioli chowder stuffed with rabbitfish



3 People



1h00

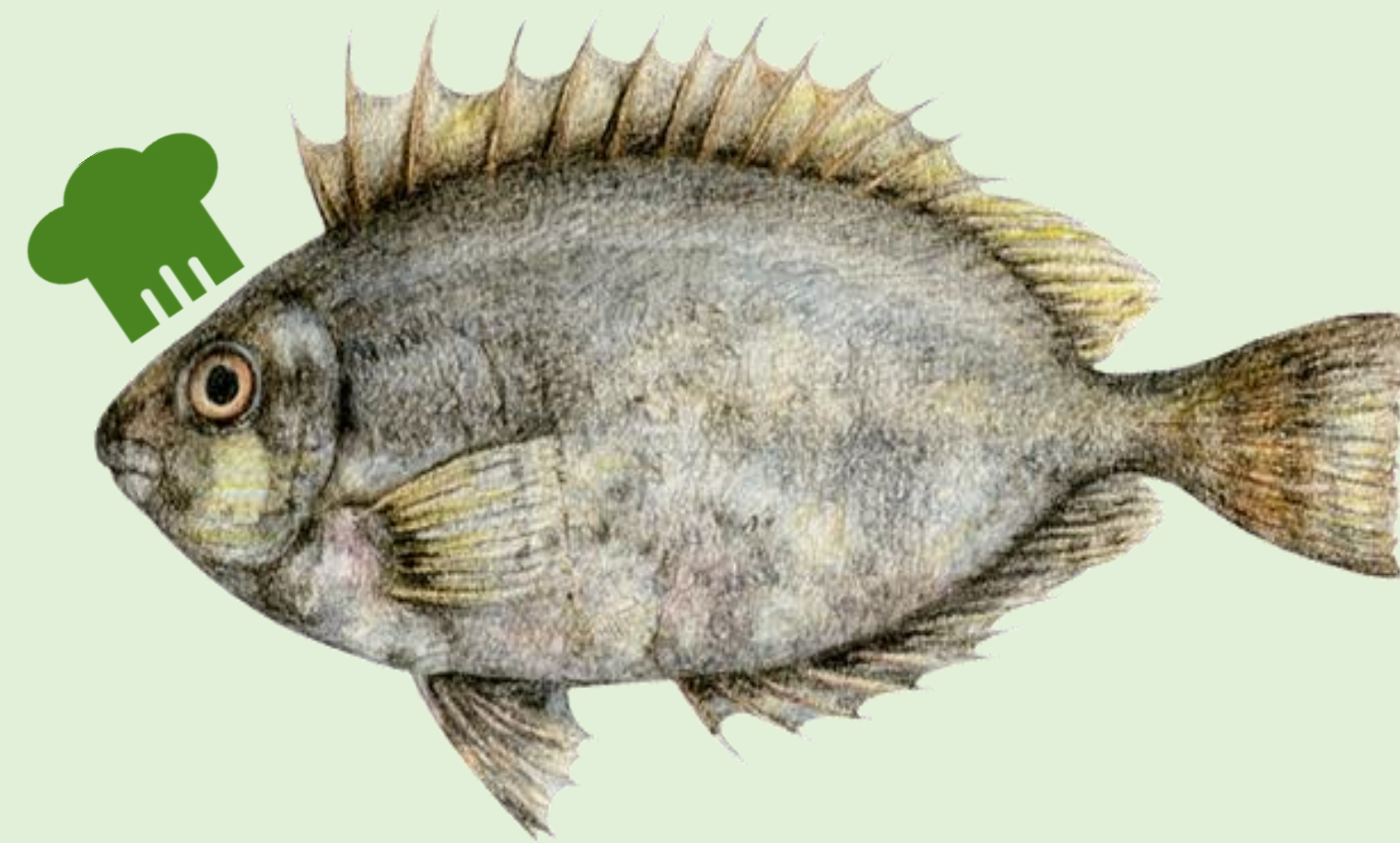
RECIPE



- **Preparation of the dough:** Mix flour and salt in a suitable recipient. Form a well to break the eggs. Knead the dough, adding water if necessary, in order to keep it supple and firm. Let stand in the fridge for 30 minutes.
- **Cooking fish:** Boil two liters of water, adding salt, pepper and two bay leaves. Add the rabbitfish for 5 min, drain and keep the broth.
- **Preparation of the chowder:** Use this broth to cook the onions with the potatoes. Once cooked, crush and mix the onions and potatoes with a hand blender. Add the lemon and slowly pour in the olive oil until the chowder thickens and shines.
- **Filling the ravioli:** In a saucepan, brown the leeks with olive oil and add the boneless rabbitfish. Add salt, pepper and chives. Stretch the dough, garnish the ravioli with the sautéed rabbitfish, leek and chives and fold to the desired shape.
- **Cooking and serving ravioli:** Boil the ravioli for 3 to 4 minutes. Place them on the plate and pour the chowder over them.

A recipe from Costas Angelopoulos

Source: iSea: www.isea.com.gr



Be careful with the thorns on my fins because they can be slightly poisonous!

INGREDIENTS



- 1 kg of rabbit fish
- 2 onions
- 2 large potatoes
- 1 leek
- 5 eggs
- 500 kg of pasta flour
- 300 ml olive oil
- 2 lites of water for the chowder
- Lemon juice
- Salt and pepper
- 2 bay leaves and chives

