



Chef Ferdinando Mellino | Catamaran SHIDA
Chef Beatrice Incarbona | Catamaran SHIDA

mezze maniche

nerano syle

INGREDIENTS FOR 10 PEOPLE

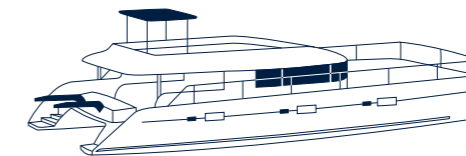
mezze maniche	1 kg
roman zucchini	1 kg
parmesan cheese	500 g
butter	1 knob
pepper	1 pinch
basil leaves	
oil for frying	

- 1** Cut the zucchini into 1/2 cm wide round slices and fry them in plenty of oil until golden brown.
- 2** Put the zucchini in a large salad bowl with a pinch of pepper, the butter knob and some basil leaves.
- 3** Cook the mezze maniche in plenty of salted water. Drain once cooked, saving a little of the cooking water.
- 4** Toss the mezze maniche into the serving bowl with the zucchini and add the grated Parmesan.
- 5** So they don't get too dry, add a little of the cooking water a little at a time while mixing. Place on the plate, Top with some basil leaves and serve immediately.



basil leaves

roman zucchini



MONCADA

CATAMARAN SHIDA

12 Crew | 8 Sleeping Guests • 8 Cruising Guests

Captain's Name: **Fernando Mellino** | Captain's Nationality: Italian

4 Cabins: 4 Double | 4 Beds: 4 Double