

## Pesce all'acqua pazza

### STEP 1: THE TOPPING



4 servings as main course

#### INGREDIENTS

3 tablespoons extra-virgin olive oil  
3.5 oz capers (1 bottle), drained  
2 small shallots, thinly sliced  
4 garlic cloves, peeled and thinly sliced  
Kosher salt  
Freshly cracked black pepper, to taste  
1 tablespoon chopped fresh flat-leaf parsley, plus more to garnish  
Zest of one lemon  
Pinch of red pepper flakes

#### DIRECTIONS

1. **Heat 3 tablespoons of olive oil** in a small saucepan over medium-high heat.
2. **Add the drained capers** and cook for 5 minutes or so until they are crispy. Using a slotted spoon, move the capers to a paper towel-lined small plate or bowl.
3. **Add one tablespoon of olive oil to the pan if needed.** Add the shallots and cook over medium heat, stirring frequently, until they begin to soften and turn slightly golden, about 5 minutes. Add the garlic and cook for 1 minute more. Be careful not to burn the garlic. Season with salt and pepper to taste. Set aside in a small bowl.
4. **Turn off the heat and stir in 1 tablespoon** of the chopped parsley, red pepper flakes and the zest of one lemon. Set aside.



## Pesce all'acqua pazza

### STEP 2: "CRAZY WATER"



4 servings as main course

#### INGREDIENTS

3 tablespoons extra-virgin olive oil,  
plus more for drizzling  
2 pints cherry tomatoes  
Kosher salt, to taste  
Freshly cracked black pepper, to taste  
2 tablespoons tomato paste  
½ cup dry white wine

1-2 cups water  
1 bay leaf  
1 2-inch Parmigiano Reggiano rind  
6-8 oz pasta, preferably rigatoni or  
another tubular shape, optional  
1 lb mild flaky white fish with the  
bones out, cut into one-inch cubes

#### DIRECTIONS

- Heat 3 tablespoons of olive oil in a large sauté pan**, big enough to hold about 8 cups of acqua pazza, over medium-high heat. Add the tomatoes and a generous pinch each of salt and pepper and cook, stirring occasionally until they soften, and their skins start to wrinkle, about 10 minutes. Stir in the tomato paste and cook for 2 minutes more, until the paste darkens slightly.
- Add the wine**, scraping up any bits from the bottom of the pan, and cook until reduced by half, about 5 minutes. Add 1 cup of water, bay leaf, and Parmigiano Reggiano rind. Let simmer over medium heat, stirring occasionally, for 10-20 minutes. Season to taste with salt and pepper.
- If adding pasta:** While the broth simmers, bring a large pot of water to a boil and salt it generously. Cook the pasta according to the package directions, until just short of al dente. It will finish cooking in the "crazy water". Drain pasta and set aside.
- Add the fish pieces to the broth**, and cook for 5 minutes while stirring occasionally, or until just cooked through (it should start to flake when pulled at with a fork). Add more water if you prefer a stew-like dish.
- Transfer as much pasta as you would like to the broth and stir gently to coat.** Cook for another minute or two. Remove the Parmigiano Reggiano rind and the bay leaf.
- Serve the acqua pazza in bowls and top with caper topping.** Add a drizzle of olive oil and a squeeze of lemon juice at the end.