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**Merluzzo con Pan Grattato e Zucca**

***Cod with Bread Crumbs and Pumpkin***

**Ingredients:**

* 4 codfish
* 2 spoon pine nuts
* Ground garlic
* Fresh fennel
* Extra Virgin Olive oil
* 2 spoon raisin
* Bay leaves
* 400 gr. (14 oz.) Breadcrumbs
* 250 gr. (8 oz.) Pumpkin

**Preparation:**

1. Put oil in the pot and add all the ingredients listed above except the bay leaf. Cook over low heat for 4 minutes.
2. Clean the codfish leaving only the fillets.
3. Add the breadcrumbs inside the cod and help yourself with a toothpick to close it at the ends and add two bay leaves.
4. Bake it for 15 minutes at 180 C°/356 F° and serve with the pumpkin

For the Pumpkin: wash it, cut it as required and brown it in a pan with salt, pepper and rosemary

***Keep Cooking and Enjoying Traditional Roman Food.***

***Buon Appetito!***