

# DELIVERABLE D2.4.2

## *Consumer events*

Project ID	10045781
Project acronym	Adri.SmArtFish
Project full title	Valorisation of SMall-scale ARTisanal FISHery of the Adriatic coasts, in a context of sustainability
WP2	Communication
Activity 2.4	Education and awareness-rising
Partner in charge	PP3
Partners involved	PP5 (3 events)
Status	Final
Distribution	Public
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# Istrian cuisine



# Adri.SmArtFish

Valorisation of Small-scale  
ARTisanal FISHery of the  
Adriatic coasts, in a context  
of sustainability



**PROJECT DURATION**  
January 2019 - June 2021



**ERDF**  
2.755.895,93



**TOTAL BUDGET**  
3.242.230,50

Small-Scale Fishery is the most relevant fishery segment world-over, and in the northern Adriatic alike. It is deeply rooted in local traditions, adapted to the environment, and inherently sustainable, but it is threatened by many issues.

Exploiting its great adaptability, the Project will strengthen it within the cooperation area, and promote its potential for sustainability.

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## PROJECT PARTNERS



# About the project



## Project Adri.SmArtFish

Valorization of small - artistic FISHING on the Adriatic coast, in context of sustainability is a project funded by the INTERREG V-A Cross-Border Cooperation Program Italy - Croatia 2014-2020. The implementation of the project began on January 1, 2019, and the completion of the project is expected June 30, 2021.

The overall objective of the project is to strengthen the role of small-scale coastal fishing in the GSA 17 area in the near future encouraging innovation within the context of "blue growth" through the adoption of a governance approach based on ecosystem. Through this project, the County of Istria promotes the sustainable development of fisheries and aquaculture and thus enables economic entities to perform their activities in the conditions of application of EU legislation.

The Lead partner is Veneto Region (Venice). Other partners are: Ca'Foscari University (Venice), Friuli Venezia Giulia Autonomous Region (Trieste), Emilia Romagna Region (Bologna), Marche Region (Ancona), Istria County (Pazin), Primorje-Gorski Kotar County (Rijeka), Zadar County (Zadar), Institute of Oceanography and Fisheries (Split) and Ministry of Agriculture (Zagreb).

The total budget of the project is 3,254,230.50 EUR, and the budget of the County of Istria on the project is 267,600.00 EUR, of which ERDF co-financing (European Regional Development Fund) is 85% of that amount, or 227,460.00 EUR.



**Ingredients:**

2 slices of bread for toasting  
4 red mullet fillets  
seasoning (salt, pepper, herbs)  
3 tomatoes  
1 lime  
garlic shoots  
1 avocado  
olive oil



Salt the red mullet fillets and fry briefly in a little olive oil. Slice the tomatoes in half and remove the seeds. Slice the fleshy part of the tomato into small cubes. Halve the avocado, remove its flesh and season to taste. Add a few drops of lime juice and mash together with a fork, adding a little olive oil at the end.

Toast the bread in a pan or oven at 170 degrees. When everything is prepared, arrange the bruschettas. Spread the avocado on the toasted bread, add the diced tomatoes and arrange the red mullet fillets on top. Garnish with pea sprouts and a drizzle of olive oil.

## Cuttlefish and Brown Crab Risotto



### Ingredients:

1 brown crab  
2 small cuttlefish  
1 onion  
2 garlic cloves  
rosemary sprigs  
salt, pepper  
white wine  
50 g butter  
50 g parmesan  
2 carrots  
¼ celeriac



Before preparing the risotto, first prepare the stock. Sauté the onions, carrots and celery, adding the crab legs and the cuttlefish head. After a few minutes of sautéing, add water and let it cook for a while.

Chop the onion and fry in oil until soft and golden brown, then add the garlic. Add the diced cuttlefish to the onion and simmer over low heat. When the liquid evaporates, add the wine and simmer, stirring until the wine evaporates. Continue to simmer the cuttlefish, adding a little of the stock at a time. When the cuttlefish is almost done (it should be soft to the touch), add the rice. Let the rice warm through, then begin to add the stock and stir the rice to release the starch. Keep adding warm stock just enough to cover the rice, stirring often. Season the risotto, add the brown crab and rosemary. When the rice is ready (al dente), turn off the heat and add the diced butter and grated parmesan. Mix everything together well to ensure all the ingredients come together. Let the risotto rest for two minutes and serve warm.

## White Fish Fillet with Kale and Potatoes



### Ingredients:

2 white fish fillets  
350 g kale  
100 g potatoes  
salt, pepper  
garlic shoots  
olive oil



Season the white fish fillets with salt and brush with olive oil. Wash the kale and put in boiling salted water to cook. Peel the potatoes, cut into cubes and place in cold salted water. Bring to a boil.

When the kale is cooked, take it out of the pan and fry in olive oil, adding a little of the kale cooking water. Grill the fish fillets on both sides. Put the diced potatoes on a plate, arrange the kale and garlic sprouts on top of the potatoes. Slice the fish fillet in half and place next to the side dish. Finally, lightly drizzle a little olive oil over everything.



### Ingredients:

2 sea bass fillets (fresh, not frozen)  
5 capers  
salt, pepper  
olive oil  
1 orange  
2 g xanthan gum  
fleur de sel  
500 g rocket  
1 lime  
pinch of sugar



To make the orange gel, first juice the orange in a juicer. Sweeten the juice a little if necessary and bring it to a boil. Remove from the heat. When it has cooled, add the xanthan gum. Place the resulting mixture in a piping bag.

Cut the sea bass fillet into thin slices and place them on top of the rocket which is lightly salted and dressed with olive oil. Drizzle everything with olive oil, make drops of orange gel on the plate and sprinkle with capers. Season the sea bass with a few drops of lime juice, freshly ground pepper and fleur de sel.





### Ingredients:

80 g fish  
50 g scallop meat  
80 g canestrelle meat  
5 prawn tails  
50 g sea snails (cleaned)  
salt, pepper  
olive oil  
1 onion  
3 garlic cloves  
150 g chopped tomatoes  
polenta  
70 g mascarpone  
50 g butter  
herbs  
white wine



Slice the onion and sauté in some olive oil. Add the garlic and sauté everything together until the onion softens and turns golden. Add sea snails to the onion, pour the white wine over them and simmer until the wine evaporates. You can also add a little stock to the snails (cook some root vegetables with some herbs) to soften the snails. When the snails are nearly done, add the pieces of fish and lightly sauté everything together. Add the prawn tails and scallop meat. Heat through lightly and gently stir by rotating the pot to avoid everything falling apart.

Add the chopped tomatoes to the pot, season, add the herbs and bring to a boil. Taste for seasoning. Finally, add the canestrelle meat and take off the heat.

Bring a pot of salted water to a boil with a drizzle of olive oil inside. When the water boils, add the polenta and cook according to the instructions on the packet. When the polenta is cooked, remove it from the heat and add the mascarpone and butter. Stir everything together well and serve with the ragù.



Ingredients:

300 g grey mullet fillet  
200 g celeriac  
100 g potatoes  
salt, pepper  
150 g tartufata paste  
120 g rice  
white wine  
olive oil  
vegetable stock  
white truffle oil  
50 g butter



Peel the potatoes and celeriac and place them in a pot of salted water. Bring to a boil. Cook until everything is soft. Strain the water (leave some water aside) and add the butter. Using a hand blender, blend everything well to get a smooth mixture. If the mixture is very thick, add a little cooking water, season and blend a little more.

Heat the rice in olive oil and when the rice is warm to the touch, add a little vegetable stock. Make the vegetable stock by cooking some root vegetables with some herbs. Simmer the rice by adding the stock a little at a time and stirring often. When the rice is half done, add the tartufata paste and truffle oil and season. Continue simmering the rice until al dente. When the rice is done, remove it from the heat. Add the butter and mix everything well.

Salt the grey mullet fillet lightly and place it on a very hot pan. Fry the fish skin-side down first, then turn the fish over and fry it very briefly with the addition of a teaspoon of white wine.



### Ingredients:

150 g rice  
80 g fresh fish pieces  
3 eggs  
salt, pepper  
olive oil  
200 g breadcrumbs  
2 l sunflower oil for frying  
1 onion  
2 garlic cloves  
wine  
50 g butter  
30 g parmesan  
250 g curd  
200 ml soured cream



Put the rice to boil in salted water and cook until soft (the rice must be well cooked).

When the rice is cooked, strain it and place it in another bowl to which you will add the butter, one egg and a little parmesan. Mix everything together well and leave to cool. While the rice is cooling, briefly fry the sliced onion and garlic, then add the fish pieces. Fry everything together briefly, season and add a little wine. When the wine has evaporated, remove from the heat and leave to cool. Once it has cooled down, add the fish to the rice and mix everything well. The mixture must be compact so that balls can be made.

Make balls from the mixture, then dip them in the egg mixture and then into breadcrumbs. Once you have made the balls, fry them in hot oil (180 degrees) for a few minutes. The balls must be fully submerged in oil.

Place the curd in a bowl, add the soured cream, salt, pepper, olive oil and blend everything well with a hand blender. The mixture must be smooth and easily spreadable so that it can be squeezed out of a piping bag.

## Pljukanci Pasta in Asparagus and Shrimp Sauce with Fennel and Cheese Crisps



### Ingredients:

pljukanci pasta  
asparagus  
shrimp  
salt, pepper  
olive oil  
grated Grana Padano cheese  
dried fennel  
butter  
vegetable stock  
onion  
garlic  
herbs



Sauté the diced onion and garlic until soft and golden in colour, then add the asparagus and sauté lightly. When the asparagus softens, add the shrimp and simmer for a little while. Add a little vegetable stock and boil briefly. Add the herbs and season. If necessary, the sauce can be boiled a little longer.

Put the grated Grana Padano cheese in a baking tray on baking paper and form circles. Bake the cheese in the oven at 165 degrees for ten minutes or until golden brown. When done, place the cheese crisps on kitchen paper to absorb the excess fat.

Cook the pljukanci in salted water according to the instructions on the packet. When the pljukanci are cooked, add them to the sauce and heat everything together very briefly. Finally, add a little butter to give the sauce its creaminess. Fry the rest of the shrimp quickly in a pan, add a few drops of orange and lime juice and serve on top of the pljukanci. Add a sprig of dehydrated fennel on top.

## Fried Octopus Sous Vide with Julienned Vegetables



### Ingredients:

500 g octopus  
1 orange  
1 lemon  
parsley  
salt, pepper  
1 carrot  
1 daikon  
1 courgette  
olive oil  
500 g cauliflower  
300 g potatoes  
butter



Wash the octopus and cut off the tentacles. Place them in a vacuum bag with a little salt, pepper, orange and lemon slices, and olive oil. Vacuum the bag and cook in water at 82.5 degrees for 4 hours.

While the octopus is cooking, prepare the rest of the dish. Remove the leaves from the cauliflower, then cut the cauliflower into smaller pieces, place them in a pot with the potatoes in salted water and bring to a boil. When the cauliflower is cooked, drain it and add a little butter, then combine everything well to form a smooth cream, adding some olive oil.

Julienne the carrots, daikon and courgettes, salt them and fry briefly in olive oil to soften the outside, leaving them crunchy on the inside (the vegetables should not leak water).

When the octopus is cooked, take it out of the bag and put it in a pan with some of the liquid from the bag. Sauté everything briefly and add a cube of butter to thicken the sauce and serve.

Finally, drizzle with parsley oil, which is made by blending the parsley and olive oil with a hand blender then straining it through gauze.



Ingredients:

oysters  
ice  
lemon



Open the oysters by passing a knife between the shells, which will separate the muscle from the shell that holds the two halves together.

Place crushed ice on a plate and arrange the open oysters and lemon slices on top.

Sprinkle a few drops of lemon over the oysters before eating.



**Ingredients:**

150 g salted anchovy fillets  
80 g capers  
1 red onion  
olive oil  
pepper  
100 g lamb's lettuce  
5 cherry tomatoes  
1 red grapefruit  
balsamic vinegar  
balsamic vinegar cream



Put the salted anchovy fillets in a bowl and add chopped capers, balsamic vinegar, pepper, onion and olive oil. Mix everything gently by hand and leave to marinate.

After 15 minutes, wrap the anchovy fillets around the capers, arrange them on a plate, then add slices of cherry tomato and red grapefruit. Drizzle with balsamic vinegar cream. Serve with lamb's lettuce and thin slices of onion in the middle of the plate.

**ANCHOVY SALTING METHOD**

Anchovies are prepared in May, when they are at their best. First, gut the fish. Add coarse salt to the bottom of a metal dish and arrange the fish on top of it. When the bottom is covered, add more salt and arrange the second row across the bottom row. Press each row with a wooden lid. Continue arranging all the way to the top. The final layer is salt. Press everything well with the wooden lid. Place a weight on the lid and leave it like that for a few days. The water that appears is usually dark and contains blood, so it is best to drain it off and add a solution of salt and water. Cover the anchovies again, place the weight on top and cover with gauze. They should be left for at least 1.5 months before consumption.



**Ingredients:**

- 150 g salted anchovy fillets
- 50 g grapefruit fillets
- pickled samphire
- olive oil



Place the pickled samphire on a plate and arrange the anchovy fillets over it. Add the grapefruit fillets and drizzle everything with olive oil and grapefruit juice.

**ANCHOVY MARINATING METHOD**

Anchovies are fish similar to sardines and are often mistaken for each other. Anchovies have a narrower body and are longer than sardines.

Marinate the anchovies with a solution of lemon (lemon can be mixed with white wine vinegar) and salt.

Wash and clean the anchovies and remove the scales. Separate the meat from the bones, taking care to leave the tail fin.

Put the marinating solution in the bottom of a bowl. Arrange the cleaned anchovies in the bowl and pour over the rest of the marinade. Marinate the anchovies for about 12 hours in the refrigerator. The anchovies will turn white, like they would if they were cooked. Take them out of the marinade and wipe with a dry paper towel. Put them in a dish and pour over some olive oil. If desired, when marinating anchovies, you can add fresh Mediterranean herbs.





**Ingredients:**

200 g boneless fish fillets  
1 carrot  
1 celery root  
150 g potatoes  
parsley  
1 onion  
2 garlic cloves  
olive oil  
croutons  
salt, pepper



Fry the fish quickly in olive oil over high heat. Take out half of the fish, put it on a plate and set aside. Chop the onion and fry briefly in olive oil with the fish. Add the carrots, garlic, celery, diced potatoes, and chopped parsley to the onion and sauté briefly. Cover the vegetables with water or vegetable stock, season and simmer until the vegetables are cooked through. When the vegetables are cooked, blend everything well and let it boil briefly to thicken the soup. Serve the soup in a bowl, add the pieces of fish you set aside, the croutons, and a drizzle of Leccino olive oil.

When preparing the soup, make sure that the amount of liquid in the bowl is no more than two fingers above the vegetables so that the soup is not too thin.



**Ingredients:**

300 g fish  
1 carrot  
150 g celery  
parsley  
23 garlic cloves  
olive oil  
salt, pepper  
80 g parsnips



Put the fish with all the vegetables that you have previously chopped into cubes in hot water, season and cook until the vegetables soften, for about 1 hour. When the soup is ready, taste it and season as needed. Take out the fish, making sure it doesn't fall apart. Strain the soup through a fine sieve. Remove the bones and skin from the fish and serve it in the soup with chopped parsley.

**BEST FISH FOR SOUP:**

For fish soup, it is best to use John Dory, monkfish, red scorpionfish and other small fish that live on top of rocks. You can also use the head and bones after filleting both white and oily fish.



## Ingredients:

500 g kale  
8 squid  
100 g rice  
70 g semi-hard cheese  
30 g prosciutto  
salt, pepper  
olive oil  
1 medium-sized courgette  
4 tbsp flour  
1 potato  
2 eggs  
oil for frying  
1 onion  
white wine



Separate the heads from the squid, remove the entrails and rinse with water.

Cut the tentacles into small pieces and fry them in olive oil. When their liquid evaporates, pour a little wine over them and simmer until the wine evaporates. Continue to simmer over low heat, adding a little vegetable stock at a time until the tentacles soften. Put the rice to boil in salted water and cook according to the instructions on the packet. Drain the rice and leave to cool. Slice the prosciutto and cheese into cubes, add to the cooled rice and fried tentacles. Combine everything into a uniform mass and season to taste. Fill the squid with the resulting mixture and close them with a toothpick to keep the filling from spilling out. Fry the squid in oil on all sides.

Grate the courgettes and potatoes, then add the eggs, flour and salt and pepper. Stir everything well with a spoon, shape into fritters and fry in oil. Take out the fritters and place them on a paper towel to absorb the excess oil.

Cook the kale in salted water until it softens, drain it and fry in olive oil. Season and serve.



## Ingredients:

8 scallops  
50 g parmesan  
2 garlic cloves  
parsley  
white wine  
olive oil  
1 lemon



Drizzle the scallops in the shell with olive oil, add a little chopped garlic and parsley, a few drops of white wine and finally add the grated parmesan.

Bake the scallops in the oven at 175 degrees for ten minutes until the parmesan is golden brown, or put them on the grill and cook briefly.

*Scallops are best used fresh. Clean the scallops by pushing a knife between the shells and separating the muscle from the flat part of the shell. Separate the muscle from the other part of the shell and remove the black part and the lower part of the meat.*



Orgaizacija ribarske manifestacije u svrhu promocije i valorizacije proizvoda malog priobalnog ribolova u sklopu projekta Adri.SmArtFish / Organization of a fishing event for the purpose of promotion and valorization of small-scale coastal fishing products within the Adri.SmArtFish project

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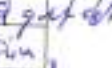




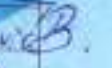


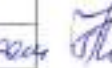
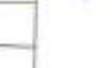
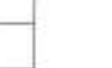




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Organizacija ribarske manifestacije u svrhu promocije i  
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 the purpose of promotion and valorization of small-scale  
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Polpisna lista/Signature list

**10. rujna 2021, Savudrija/Septemer 10<sup>th</sup> 2021,  
 Savudrija**


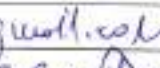
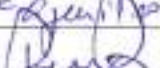





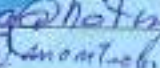





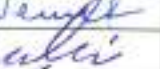



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Orgaizacija ribarske manifestacije u svrhu promocije i valorizacije proizvoda malog priobalnog ribolova u sklopu projekta Adri.SmArtFish / Organization of a fishing event for the purpose of promotion and valorization of small-scale coastal fishing products within the Adri.SmArtFish project

Potpisna lista/Signature list

14. rujna 2021, <sup>Vrsar</sup> Fažana / Septemer 14<sup>th</sup> 2021,  
Fažana <sup>Vrsar</sup>

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Menu board with various food items and prices. The board is titled 'Menu' and lists items such as 'Burger', 'Sandwich', 'Salad', and 'Dessert'. Prices are listed in Euros (€). The board also features a logo for 'Hard Rock' and a small image of a burger.

Hard Rock  
Cafe

RK R 12

Coca-Cola

Coca-Cola