

and

*Don Camillo Restaurant,*

*Siracusa*

# ***Sardines “a beccafico”***

## ***in sweet and sour***

### ***Siracusa Lemon sauce***

## ***Ingredients***

***16 sardines***

***2 Siracusa Lemons***

***1 onion***

***10 g raisins***

***10 g currants***

***10 g pine nuts***

***Parsley***

***1 tablespoon sugar***

***300 g breadcrumbs***

***Extra virgin olive oil***

***Grated pecorino***

***Salt***

***Pepper***

***A handful of bay leaves***



Gut, scale and bone the sardines, leaving the fillets and tail attached to each other. Chop the onion, put in a pan with some water and oil and lightly fry. When the water has evaporated, take it off the heat and add the currants, raisins, pine nuts, grated pecorino, zest and juice of one lemon, breadcrumbs, parsley and grated pecorino cheese. Knead the mixture into a thick, crumbly filling for the rolled sardines, using water as necessary to soften it and hold it together, and season with salt and pepper. Arrange the sardines on a tray, flesh uppermost, and spoon some of the filling mixture onto each one. Roll each sardine around the mixture, starting from the head, leaving the tail free. Place neatly in a baking dish, so they don't unroll, and push bay leaves in between them. Juice the other 2 lemons and mix with the sugar (using gentle heat if necessary to melt the sugar) and emulsify this with some olive oil. Generously brush this emulsion over the rolled sardines and bake them in the oven for 10 minutes at 180°.