



# Recipe

*"It is my goal to conjure up in the palates of our guests those emotions that can be experienced only in the timeless ambience and lofty heights of the vigilius mountain resort."* Filippo Zoncato, Executive Chef

Greater amberjack, bergamot,  
bread and almond crust, smoked aubergine

## Ingredients:

- filet of greater amberjack
- aubergine
- white dry bread
- peeled almonds
- bergamot zests

## Preparation:

- Aubergine:  
Blend the peeled and grilled aubergine until it becomes a smooth cream.
- Crust:  
Grind the almonds and bread coarsely and then mix together.
- Greater amberjack:  
The fillet of amberjack is passed on one side only on the almond and bread crust. Roast it with oil on the part where there is no crust. After that it is gratinated in the oven. Serve with bergamot zests.