

SWORDFISH ROLLED IN EGGPLANT WITH TOMATO CONCASSÉ AND FRESH GENOESE PESTO



Chef: Giovanni Pace

Method

Slice the aubergine using a slicer, season with salt and oil, and place in a pan to brown gently on both sides, then place on parchment paper. Blanch the tomato in boiling water, ensuring it remains firm, then peel it and leave it to cool in water and ice before seeding and dicing it. Cut the swordfish into slices measuring 5 cm in length and 1.5 cm in thickness, season with salt and oil, and sauté quickly. Wrap the swordfish in the aubergine and bake at 180°C for 3-4 minutes. On a serving plate, spread the fresh Genoese Pesto and place the 3 rolls of swordfish on top. Pour some tomato concassé over each roll and garnish with a basil leaf. Sprinkle with herbs.

Menù Ingredients

30 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
30 g Pesto alla genovese fresco (Fresh Genovese pesto) -
WH0X

Ingredients

140 g Swordfish
6 Thin slices purple aubergine
1 Vine tomato
to taste Fresh basil
to taste Herbs
to taste Salt and pepper