

## BUCATINI WITH SWORDFISH AND WILD FENNEL



### Menù Ingredients

120 g Condimento al finocchietto selvatico - Wild fennel

sauce - BW1

150 g Dorati - TN1

30 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

540 g Èpescespada - WK1X

### Ingredients

q.s. Salt

q.s. Fresh mint

1 Garlic Clove

600 g Bucatini

**Chef:** Diego Ponzoni

**Gluten Free**

### Method

Serves 6

Cook the bucatini in plenty of salty water until al dente. In the meantime, in a pan heat the extra virgin olive oil together with the garlic clove, which it will be removed after it flavoured the oil, then incorporate the swordfish, the wild fennel sauce and the Dorati tomatoes. Leave it to simmer for a couple of minutes. Drain the bucatini and toss in the sauce. Garnish with fresh mint leaves and serve.

### Gluten Free Method