

CASARECCE PASTA WITH SWORDFISH, FRIED EGGPLANT AND CASTELVETRANO OLIVES



Menù Ingredients

10 ml. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
30 g. Olive di Castelvetrano sfiziose - Delicious castelvetrano olives - KO1
40 g. Pomoleggero - B81X
80 g. Èpescespada - WK1

Ingredients

80 g. Casarecce pasta
50 g. Eggplant
10 g. Garlic oil
q.s. Sunflower seeds oil
q.s. Salt
q.s. Pepper
q.s. Parsley

Chef: Giovanni Pace

Method

Serve 1

Peel the eggplant, and cut the skin into thin julienned. Cut the eggplant into cubes, salt them so that they lose their bitterness; dry them, roll them in the flour then fry them and place them on paper to absorb the excess oil; also fry the eggplant skin. Rinse the castelvetrano olives keeping the chilli peppers, cut the olives in halves lengthwise. In a pan put the garlic oil, parsley, the pomoleggero, the swordfish with their liquid, the Castelvetrano olives and finally the eggplant. Drain the casarecce from the boiling salted water, and toss them with the sauce for few minutes. Serve with the fried eggplant skin.