

## ORECCHIETTE WITH A SMOKED SWORDFISH, PANZANELLA AND ÈCACIOEPEPE SAUCE



**Chef:** Tommaso Ruggieri

### Method

Serves 4

Brush the iceberg salad leaves with a little Ècacioepepe sauce and add some crumbled Taralli. Prepare all the vegetables: slice the onion into rounds, peel and cube the cucumber, dice the tomato, and chop the garlic into pieces. Mix all the ingredients with the extra-virgin olive oil, season with salt and pepper. Cook the pasta in plenty of boiling salted water, drain when “al dente”, mix in the sauce and serve in the salad leaves. Garnish with a drizzle of Ècacioepepe sauce.

### Menù Ingredients

160g Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9  
to taste Ècacioepepe - S4QX  
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC  
to taste Taralli classici - Italian Taralli - 584M

### Ingredients

to taste Iceberg salad, few leaves  
250g Orecchiette  
to taste Salt and pepper  
100g Cucumbers  
150g Red tomatoes  
100g Sweet red onion from Acquaviva  
to taste Fresh basil  
to taste Garlic