ORECCHIETTE WITH A SMOKED SWORDFISH, PANZANELLA AND 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

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.

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