SPAGHETTONI WITH SMOKED SWORDFISH, CITRUS SAUCE AND CAPERS



Menù Ingredients

120g Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9
20g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
30g Capperi sotto sale - Salted Capers - U39
90g Salsa di agrumi - Citrus Fruit Sauce - BO0X

Ingredients

320g Bronze-cut spaghettoni
to taste Fresh marjoram
to taste fresh parsley

Chef: Maurizio Ferrari

Method

Serves 4
Cook the spaghettoni in plenty of boiling salted water. Meanwhile, in a pan brown the diced swordfish and add some of the pasta's cooking water. Drain the spaghettoni and add them to the sauce, then toss for a minute with some fresh marjoram leaves and capers in oil. Remove from heat, add the citrus sauce and some fresh parsley. Plate up and garnish with some desalted, and then fried capers.

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