

## SPAGHETTONI WITH SMOKED SWORDFISH, CITRUS SAUCE AND CAPERS



**Chef:** Maurizio Ferrari

### Method

Serves 4

Cook the spaghetti 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 spaghetti 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.

### 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 - BOOX

### Ingredients

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