SWORDFISH ROLLED IN EGGPLANT WITH TOMATO CONCASSÉ AND FRESH GENOESE PESTO



Menù Ingredients

30 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

30 g Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X

Ingredients

140 g Swordfish

6 Thin slices purple aubergine

1 Vine tomato

to taste Fresh basil

to taste Herbs

to taste Salt and pepper

Chef: Giovanni Pace

Method

Slice the aubergine using a slicer, season with salt and oil, and place in a pan to brown gently on both sides, then place on parchment paper. Blanch the tomato in boiling water, ensuring it remains firm, then peel it and leave it to cool in water and ice before seeding and dicing it. Cut the swordfish into slices measuring 5 cm in length and 1.5 cm in thickness, season with salt and oil, and sauté quickly. Wrap the swordfish in the aubergine and bake at 180°C for 3-4 minutes. On a serving plate, spread the fresh Genoese Pesto and place the 3 rolls of swordfish on top. Pour some tomato concassè over each roll and garnish with a basil leaf. Sprinkle with herbs.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)