

TORCHIETTI WITH SMOKED SWORDFISH, HORN PEPPERS AND TOMATOES



Menù Ingredients

200g Dorati - TN1
250g Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
250g Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Semi di sesamo – Sesame Seeds - R00

Ingredients

320g Torchietti pasta
80g red onions
to taste garlic
150g bull horn peppers
to taste salt and pepper

Chef: Maurizio Ferrari

Method

Serves 4

Cut the smoked swordfish into thin slices (setting aside at least 8 to garnish). In a pan heat a little extra-virgin olive oil and cook the swordfish until crispy, then keep aside. In a pan, heat the remaining extra-virgin olive oil, add the red onion, garlic and peppers and simmer, seasoning with salt and pepper. Remove from heat, add the slices swordfish and the Menù tomatoes (Dorati and Yellow datterini). Cook the pasta in a pot with plenty of boiling salted water, drain when "al dente" and stir in the sauce. If necessary, stir in a little of the cooking water, then garnish with the remaining crispy swordfish and a sprinkle of sesame seeds.