

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.