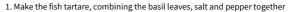


() 10 MIN

Ingredients

- · 400 g Skinless swordfish
- 8 leaves Fresh basil
- 4 tbsp Taggiasca olives (Ristoris)
- · Sweet and sour red pepper drops (Ristoris)
- Salt to taste
- · Pepper to taste





- 2. With the help of a pastry cutter, compose four tartares in four plates and add a tablespoon of Taggiasca olives
- 3. Finish with a drizzle of Taggiasca oil





() 15 MIN

Ingredients

- · 320g Spaghettone di Gragnano
- 4 fillets Cantabrian anchovies (Ristoris)
- · 200g red peeled datterino tomatoes (Ristoris)
- · 4 tbsp Pitted Taggiasca olives
- Grated Pecorino Romano cheese to taste
- Toasted breadcrumbs to taste
- . E.V.O. oil to taste (Ristoris)
- Salt to taste
- Pepper to taste

Directions

- 1. Cook the spaghetti al dente in plenty of salted water
- 2. In the meantime, put the anchovies in a pan with a drizzle of extra virgin olive oil and let them melt gently
- 3. At this point, add the Taggiasca olives and peeled tomatoes and cook them
- 4. Once the pasta is drained, we sauté it in a pan with the sauce
- 5. Serve in four plates and complete with a sprinkling of pecorino romano cheese and a handful of toasted breadcrumbs

