

Taggiasche Pitted Olives

SWORDFISH TARTARE WITH BASIL AND TAGGIASCA OLIVES



4



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

Directions

1. Make the fish tartare, combining the basil leaves, salt and pepper together
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



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GRAGNANO SPAGHETTI IN ANCHOVY OIL, PEELED RED DATTERINO TOMATOES, TAGGIASCA OLIVES, PECORINO ROMANO CHEESE AND TOASTED BREADCRUMB POWDER.



Ingredients

- 320g Spaghettoni 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

