



Paccheri swordfish

Ingredients

-A swordfish steak of 450 gr -Passed Rustica Cirio 500 gr -Whole grain bread 250 g -100 gr cicorino -36 paccheri -Basil -Parsley, pepper, extra virgin olive oil, salt and pepper

Preparation

1. Paccheri Boil in salted water, drain and allargateli on a tray to cool them. Put a bit of olive oil. Meanwhile, cut the bread into slices , removing the crust.
2. Cut the bread slices into cubes and brown them in a pan with olive oil for 2 minutes over high heat with marjoram and rosemary. Toast the bread cubes in the oven for 6 minutes at 180 ° and finally blend.
3. Fry for 2 minutes, the chicory in a pan with olive oil, garlic, parsley and chilli.
4. Roasted swordfish in a hot pan for 2 minutes on each side and salted.
5. Remove the skin of the fish, taglietelo and chop into small pieces with a knife and then mixed with the bread and chicory. Put the tomato sauce Passed Rustica Cirio in a pan with garlic and olive oil, salt and pepper, basil and marjoram and cook for a few minutes.
6. Paccheri filled with the mixture of fish and bread distributed in each dish with a layer of tomato sauce over and cutlery paccheri . Season again with a little olive oil and a little pepper.

