

Spaghetti al pesce spada

Ingredients

4 servings

- 1 package of spaghetti
- 2 medium fillets of swordfish, preferably fresh caught
- 2 cloves of garlic
- Crushed red pepper
- Extra-virgin olive oil
- 2 tablespoons butter
- Dry white wine
- 6-8 cherry tomatoes, sliced in half
- Salt
- Bottarga (optional)
- Toasted, seasoned bread crumbs (see notes below)
- Ground pistachios

Instructions

1. Dice the swordfish into small cubes and set aside.
2. Crush or slice the garlic.
3. In a large skillet (big enough to hold the spaghetti later), sauté the garlic and a pinch of crushed red pepper flakes in $\frac{1}{2}$ cup olive oil and 2 pats of butter until fragrant and golden. Remove and discard the garlic.
4. Add $\frac{1}{3}$ cup white wine and cook for about 2 minutes to let the alcohol evaporate.
5. Add the swordfish cubes, seasoning with salt, and sear on all sides.
6. Stir in the cherry tomatoes. Cover and cook until the swordfish breaks into smaller flakes and the tomatoes collapse into a sauce. Taste and adjust seasoning. If using bottarga, grate a little into the sauce.
7. Bring a large pot of salted water to a boil. Add the pasta and cook until about 3–4 minutes shy of al dente.
8. Transfer the pasta to the skillet with the swordfish mixture, reserving the cooking water.
9. Over medium-high heat, toss the pasta with the sauce, adding reserved pasta water a ladle at a time as needed, until the spaghetti is al dente and well coated, 5–8 minutes.
10. Serve immediately, topped with toasted bread crumbs and ground pistachios.

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Notes

PBottarga is cured, pressed fish roe. Considered a delicacy, bottarga can be shaved or grated over food to add a salty, umami flavor.

Sicilians call toasted bread crumbs muddica atturrata. To make your own, sauté a clove of garlic in olive oil, along with a small anchovy and a little of the anchovy oil. When the garlic is cooked, remove it from the oil. Add enough unseasoned bread crumbs to the pan to absorb the oil. Toast the breadcrumbs over low heat, stirring continuously for two or three minutes.

Bronte pistachios are high-quality, Sicilian-grown pistachios grown in the Bronte region. If you cannot find them, regular pistachios can be used. Grind them in your food processor.

