





08 / **Second courses**

SMOKED SWORDFISH WITH CIPRIANI SAUCE

 90 MIN /  MEDIUM

Ingredients for 4 people:

600 g smoked swordfish

To garnish:

100 g filo pastry

30 g lamb's lettuce

30 g rocket

30 g red radicchio from Treviso
(the variety with long, narrow
leaves)

10 g dill

30 g curly endive

60 g Pachino (baby plum)
tomatoes

10 g cherry capers

50 ml extra virgin olive oil
from Lake Garda

salt and pepper to taste

30 cl white wine vinegar

For the sauce:

3 egg yolks

200 ml delicately flavoured
extra virgin olive oil
from Lake Garda

1 tablespoon of lemon juice

salt and white pepper to taste

2 tablespoons of fresh cream

1 tablespoon of French
mustard

1 tablespoon of Worcestershire
sauce

1 tablespoon of brandy

To prepare the Cipriani sauce, start by making a mayonnaise with the 3 egg yolks, the delicate olive oil, 1 spoonful of lemon juice, salt and white pepper. Then add the fresh cream to the mayonnaise with the Worcestershire sauce and the brandy. Mix thoroughly.

This sauce was first created by Giuseppe Cipriani, owner of the famous Harry's Bar in Venice, to dress his beef tartar, but it is also delicious as an accompaniment to fish tartar, as in our recipe.

Prepare your salad with the lamb's lettuce, rocket, radicchio, dill, curly endive, tomatoes and capers then drizzle with extra virgin olive oil, vinegar, salt and pepper.

Make little bowls out of the filo pastry and fill them with salad. Put them on a plate with the sliced swordfish and drizzle the Cipriani sauce over.