

Involtini di pesce spada (Swordfish rolls)



INGREDIENTS

2 lbs. Swordfish, very thinly sliced and trimmed
1 onion, chopped
1 clove garlic, chopped
olive oil
parsley, chopped
basil, chopped
1 tbs. capers
3 oz. cheese
3 oz. breadcrumbs
2 eggs
salt
pepper

Preparation

Chop and brown the onion, garlic and bits of the swordfish trimmings in 1 tbs. oil. Add the parsley, basil, breadcrumbs and capers. Cook for 2 min., and then remove from heat, cool, and pass through a food mill. Combine the diced cheese and the eggs with the mixture. Add salt and pepper to taste and work into smooth filling.

Flatten the swordfish fillets slightly with a mallet and place a spoonful of filling in the middle. Roll up the fillets and close with toothpicks. Cook the swordfish rolls either broiled or sautéed in olive oil.