

## Recipe of Ciccio Sultano

### *Homemade Spaghetti – Yellowtail Horse Mackerel – Moorish Taratata Sauce*

#### **Pasta**

360 g fresh, homemade durum wheat spaghetti (without egg), alternatively, high-quality dried spaghetti

Salt

2 tbsp olive oil; ½ garlic clove and ½ red chilli pepper; 100 g hot vegetable broth

8 heaped tbsp citrus pesto (see recipe section)

#### **Citrus pesto**

½ onion, finely chopped

60 g fresh lemongrass, finely chopped

60 g olive oil

500 g potatoes, peeled and finely chopped

300 g vegetable broth

20 g fresh ginger, finely chopped

30 g fresh leaf parsley; 20 g each of fresh mint, lemon balm, lemon thyme and marjoram

50 g fresh young spinach leaves

10 g freshly squeezed lemon juice

Peel of 1 untreated lemon

Salt

#### **Moorish taratata sauce**

150 g tuna bottarga

75 g Sicilian almond and pine nut flour, respectively

10 fresh parsley leaves

10 g fresh ginger, finely chopped

½ small, untreated lemon and ½ orange

1 tsp red wine vinegar; 20 g sugar; 3 g ground cinnamon; 1 pinch ground cloves; 30 g each of extra virgin olive oil and cold water; a little chilli powder

#### **Palermitano breadcrumbs**

25 g each of anchovies in oil, watered capers and pitted green olives

¼ onion, finely chopped

½ garlic clove, finely chopped

Extra virgin olive oil

25 g capuliato (pesto from dried tomatoes)

½ handful of leaf parsley (fresh)

50 g tomato sauce

500 g dried breadcrumbs

Some oregano

### **Plating**

120 g Amberjack carpaccio (yellowtail horse mackerel), marinated raw  
Parsley cress; freshly squeezed juice from 500 g carrots; olive oil

### **Pasta**

Cook the pasta in plenty of salted water. At the same time, in a frying pan, heat and flavour the olive oil with the peeled garlic and chilli pepper. After 2/3 of the cooking time, drain the spaghetti and let it slide into the pan dripping wet. Add the vegetable broth, toss everything together and cook until done. Finally, add the citrus pesto and toss through, but do not heat up.

### **Citrus pesto**

Sauté the onion together with 20 g lemongrass in 1 tbsp of olive oil until colourless. Add the potatoes and brown them slightly. Then add the vegetable stock and bring to the boil. Reduce the temperature and simmer everything together until soft. Meanwhile, juice the ginger, the remaining lemongrass (40 g), the herbs and the spinach leaves in a slow juicer. Mix the cooked potatoes together with the pressed herb juice, the remaining olive oil, lemon juice and the lemon zest. Finally, season the citrus pesto with salt.

### **Moorish taratata sauce**

Finely grate the tuna bottarga. Add the almond and pine nut flour, parsley leaves and finely chopped ginger. Then add the finely grated lemon and orange peel, and the lemon and orange juice. Finally, add the red wine vinegar, sugar, cinnamon, cloves, olive oil and water. Mix everything together to a sauce and season to taste with chilli powder.

### **Palermitano breadcrumbs**

For the Sicilian »mince«, finely chop the anchovies, capers and olives in a universal chopper. Sauté the onions and garlic in some olive oil until colourless. Then add 25 g Sicilian »mince«, the capuliatto and a little more olive oil and mix. Next, add the leaf parsley and the tomato sauce and bring to the boil. Let the mixture cool a little and mix. Then add the dried breadcrumbs and some oregano and mix. If necessary, add a little more olive oil until everything is well combined. Then drain the breadcrumbs in a sieve and spread on kitchen paper.

### **Plating**

Arrange the pasta in the middle of 4 preheated deep plates using a ring. Then add 1 tbsp of taratata sauce to each of them and sprinkle with Palermitano breadcrumbs. Place 2–3 slices of raw marinated Amberjack carpaccio on each plate and garnish with parsley cress. Finally, drizzle some freshly pressed carrot juice on top and sprinkle with a few drops of olive oil.