

SWORDFISH STUFFED WITH PINENUTS AND GOLDEN RAISINS

Chef Dylan Giordan

Serafina
osteria & enoteca

Ingredients:

3 # Swordfish, sliced very thinly
½ ea Red onion
¼ c evoo
1/8 c breadcrumbs
3 T golden raisins, soaked in white wine and orange juice
3 T pine nuts
1 T chopped parsley
1 T lemon juice
Bay leaves

Method:

Saute the onion in the oil until golden. Stir in the breadcrumbs and cook for another 3 minutes. Remove from heat, and add the other ingredients. Taste the juice mix, and add a little sugar if it seems too sour. Stir into the filling, and season.

Place a generous tablespoon into the center of each slice of swordfish and roll into a roll. Place the swordfish bundles in a baking pan with bay leaves in between rolls. When all the swordfish has been rolled, cover with foil and bake for approx. 20 minutes. Transfer to a serving plate, and drizzle with salsa verde.

Salsa Verde

Ingredients:

1 c Parsley
½ c Green onions
1 c Basil
½ c Mint
4 T Capers, rinsed
4 ea Anchovy filets
2 ea Shallots
1 ea Lemon, zested
Extra virgin olive oil
Lemon Juice

Method:

Combine all ingredients in robot coupe and puree until smooth and a bit saucy.

