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Tuna Wrapped in Pancetta with Squid Ink Pasta

An easy and romantic dinner for two . . . not too filling or too heavy. This is the first dish my wife Sara cooked for me when we were courting. One Italian wedding, two children and a family vineyard later we cure our own pancetta & prosciutto. It is one of my favourite dishes all these years later.

- 1/2 small red pepper
- 1/2 small green pepper
- 2 tuna or monkfish steaks
- 150g Squisito Pancetta, parma ham or Pancetta Affumicata thinly sliced
- large sprig of fresh rosemary, leaves removed
- 4 tbsps (60 ml) olive oil for the pasta
- small handful of Squisito Nero di Seppia pasta
- 1 large clove of garlic
- 1 medium sized courgette, halved and sliced
- 4 plum tomatoes, peeled seeded and sliced
- 2 tbsps parsley, chopped
- Trapani sea salt & pepper

Preheat your oven to 200°C/400°F/Gas Mark 6. Season fish with a screw of pepper. Lay pancetta out flat with each slice slightly overlapping, then arrange the peppers along the centre. Place the fish steaks on the Pancetta and arrange remaining pepper slices and half of the rosemary on top. Tightly roll the ends of the Pancetta around the fish and pierce with remaining sprigs of rosemary or a cocktail stick. Seal in a pan with a few drops of olive oil then transfer to the oven and roast for 10 minutes or reduce heat and continue to fry. Bring a pan of salted water to boil, add the squid ink pasta and stir, cooking for 3 or 4 minutes until *al dente*. Drain. Meanwhile, heat the olive oil in a frying pan. Add the garlic and sliced courgette and sauté for a few minutes until softened. Stir in tomatoes and parsley. Add pasta, season and stir until coated in the oil. Spoon onto plates to form a bed for the fish parcels and serve. Serves 2. Buon appetito.