

Salmon Fettucine



Chef: Angelo Georgalli / Photographer: Sally Greer

I've given this traditional favourite a shake up! Who knew fettuccini could be light, summery, and hearty at the same time? Me!

SERVES:

4

INGREDIENTS:

Fish

- 400g salmon fillet, cubed and skin on
- 2 Tbsp olive oil
- 4 cloves garlic, chopped
- 8 cherry tomatoes, halved
- 8 asparagus spears, cut into 2.5cm pieces
- 1 Tbsp capers
- ¼ tsp cracked pepper
- 2 pinches of flaky salt
- Juice of ½ lemon
- 250g mascarpone cheese

Pasta

- 500g fresh fettucine
- 2L water
- Pinch of salt
- 1 tsp olive oil
- 2 Tbsp olive oil

To Serve

- Parmesan, grated
- Fresh herbs, chopped
- Handful of pine nuts
- Salmon roe (options)

INSTRUCTIONS:

1. In a large hot pan, use olive oil to lightly brown the garlic, cherry tomatoes and asparagus. Add the capers. Lower the heat and place the salmon cubes skin-side down into the pan to sear. Sprinkle cracked pepper and flaky salt over the salmon, cooking for 3-5 minutes until the skin is crispy. Squeeze the lemon juice over the fish, add the mascarpone cheese and stir in, turning over the salmon pieces. Simmer for 5-7 minutes. When the mascarpone turns a light golden colour it's ready to remove from the heat.
2. In a large saucepan, bring the water to the boil. Add the fresh fettucine with a pinch of salt and 1 teaspoon of olive oil. Boil for approx. 3 minutes.
3. Drain the pasta and return to the saucepan, stirring in 2 Tbsp olive oil.
4. Serve the creamy salmon sauce over the pasta with a sprinkle of parmesan, herbs, pine nuts and salmon roe.

TIP: If you can't get fresh fettucine, just use dried.