



Warm Pasta with Smoked Mullet, Cherry Tomatoes, Roasted Garlic Oil The Brasserie, Hilton Hotel 31st July, 2011

Ingredients:

250gms casarecce pasta
125gms plain smoked mullet, flaked
30-40ml roasted garlic oil
½-1 tbspn capers, drained
Large handful baby spinach leaves,
1 punnet cherry tomatoes, halved
½ large red chilli, finely sliced
Salt & pepper

Garnish

Shaved parmesan or romano cheese
Parsley & dill, chopped

Method:

Cook pasta according to packet instructions.
When pasta is almost ready, gently sauté using roasted garlic oil the chilli & capers firstly.
Then add cherry tomatoes, flaked smoked mullet & baby spinach leaves.
Once pasta is cooked, drain & reserve some cooking water.
Add a small amount of pasta cooking water to the other ingredients in the pan, to emulsify with the oil. Add cooked pasta to pan, season & combine ingredients gently. Place into serving bowls. Garnish with shaved parmesan, chopped parsley & dill.

ASFM SHOPPING LIST

Ingredients

pasta
mullet
roasted garlic oil
capers
baby spinach leaves
Cherry tomatoes
Romano cheese
Parsley and dill

Stallholders

Enzo's Gluten Free (site 21)
[Coorong Wild Seafood](#) (site 30)
[The Passionate Foodie](#) (site 42)
[Australian Caper Co.](#) (site 3)
[Salad Greens & Kitchen Herbs](#) (site 95-96), [Aay's Fresh Herbs](#) (site 92)
[Tobalong Tomatoes](#) (site 62)
[Alexandrina Cheese Co.](#) (site 6)
[Aay's Fresh Herbs](#) (site 92), [Salad Greens & Kitchen Herbs](#) (site 95-96),
[Hillside Herbs](#) (site 88),