



CREAMY ANGEL HAIR PASTA WITH SNOEK

 Prep Time: 25 min

 Cooking Time: 25 min

 Serves: 4

 Difficulty: Medium

Ingredients

200 ml Cooking Rich™
800 g Smoked snoek
500 ml White wine
500 ml Butter
50 g Finely chopped onion
9 Peppercorns
1 Tbsp White wine vinegar
2 Finely chopped garlic
1 cloves
1 Bunch finely chopped
1 Italian parsley
1 Bay leaf
Zest of 1 lemon
Chives
Salt and pepper, to season

Method

1. Cook the pasta until al dente.
2. Make a gremolata by combining the parsley, garlic and lemon zest. Season with salt and pepper
3. Cut the butter into small cubes and place in the freezer
4. Combine the wine, vinegar, onion, peppercorns and bay leaf in a small saucepan, bring to the boil and reduce to a quarter of the original liquid content. Thereafter, strain the liquid.
6. Bring the reduction back up to boil, lower the temperature and slowly whisk in the butter bit by bit. The sauce will start to thicken up.
7. Once all the butter is added, add the Cooking Rich™ and season with salt, pepper and lemon juice.
8. Carefully remove all the bones from the snoek. Roughly chop the snoek into large pieces and add to the sauce to warm through. **Cook's Note:** Be careful not over heat.
9. Add the chopped chives and combine the pasta and the sauce.
10. Serve with a sprinkling of gremolata.

Infinite Possibilities. **One Family.**

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