



**Amanda**  
— since 1916 —



**Ingredients • 10 persons**

**Herby Flaked Salmon**

1 kg salmon roulade  
4 g tarragon  
4 g parsley  
4 g basil  
15 g lemon juice  
2 g lemon zest  
20 g rapeseed oil

**Lemon and Pea Mascarpone Sauce**

50 g lemon juice  
10 g lemon zest  
600 g mascarpone  
200 g cream  
200 g fish stock  
200 g defrosted peas  
4 g salt

**Linguine Pasta**

1 kg 00 flour  
400 g whole egg  
20 g olive oil  
6 g salt

## Lemon and pea pasta with Mascarpone and herby flaked salmon

### Steps to prepare

**Preparation time:** 40 minutes • **Cook time:** 20 minutes

**Herby Flaked Salmon:** In a bowl, flake the salmon roulade into nice chunks or pieces. Toss in the lemon juice and zest. In a NutriBullet, blend the herbs with the oil to make herb oil. Toss the fish mixture into the oil.

**Lemon and Pea Mascarpone Sauce:** In a saucepan, add the fish stock, lemon zest, and cream. Bring to the boil and simmer for 10 to 15 minutes, until the mixture has reduced by half. Add 3/4 of the peas and blend to a smooth sauce. Pass the sauce through a sieve to remove any solids. Add the remaining ingredients and keep the sauce warm.

**Linguine Pasta:** In a food processor, combine all the ingredients to form a dough. Using a pasta machine, roll out the dough into a long sheet, as thin as possible, then cut into thin strips. Blanch the pasta in boiling, salted water until it floats and is cooked. Remove the pasta and drain, then coat in some oil to prevent it from sticking.

**Serving:** In a bowl, combine the pea sauce with the linguine, then stir in some of the salmon. Twirl the pasta around a roasting fork and place it into a warm serving bowl or plate. Garnish with the remaining salmon and pea shoots.

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