

Fresh tagliatelle with smoked salmon trout

A delicious first course where the delicacy of the trout meet the intense taste of the dill, creating a balance of flavors. Light and tasty, it is perfect for adults and children.



3h



4 people

Ingredients

400gr fresh tagliatelle
200gr salmon trout
butter a.r.
pomegranate seeds a.r.
fresh dill a.r.
mixed salt a.r.

Procedure

Take a salmon trout fillet, clean it carefully taking care to remove all the bones. Once the fillet has been cleaned, marinate for at least six hours the trout with mixed salt (50% cooking salt and 50% sugar).
Meanwhile take the smoker, place it in the oven and turn it on. After six hours, clean the trout from the marinade and dry it thoroughly.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	30°	1h	/	OFF	V2	/

When the cooking chamber is saturated with smoke, place the trout fillet in the oven and let it cook for an hour.
After cooking, cut the trout into cubes and cut the parings in julienne. In the meantime, bring the water to a boil in a saucepan, and cook the tagliatelle.
In a pan, melt a knob of butter with the previously prepared trout julienne, taking care not to brown it.
Once cooked the pasta, sauté it in a pan with the trout and a handful of pomegranate seeds. Finally, sprinkle with the freshly cut dill and proceed with the serving.

Chef tips

During the spinning and filleting phase, pay particular attention to the removal of all plugs, using suitable tools. To mix the tagliatelle with the trout, keep a little cooking water and add it during the last cooking phase directly in the pan.