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swiss



## Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

### Pan-seared King Salmon With Fettuccine In Pink Tomato Sauce & Balsamic Reduction

Serves 4

#### Pink Tomato Sauce

45g	<b>Haco Tomato Sauce</b>
250ml	cold water
5g	<b>Haco Fish Stock</b>
200ml	water
20ml	cream
10	basil leaves

120g	fettuccine pasta
5ml	olive oil

#### Balsamic Reduction

80ml	balsamic vinegar, extra for serving
10g	glucose powder

#### Pan-Seared King Salmon

8 X 50g	salmon loins
	Salt and freshly ground pepper, to taste
	Olive oil, for searing
8	chive sprigs, cut into 6-cm lengths, for garnishing

- For the pink tomato sauce: Mix the **Haco Tomato Sauce** and 250ml cold water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Add in the **Haco Fish Stock** and 200ml water, stirring occasionally. Reduce heat and simmer for about 2 minutes. Add in the cream and basil leaves, mix well and remove saucepan from the heat and set aside.
- Bring a pot of lightly salted water to a boil. Add in the fettuccine pasta and cook until al dente. Remove cooked pasta with a slotted spoon and place into a bowl and toss well with the olive oil.
- For the balsamic reduction: Mix the balsamic vinegar and glucose powder in a clean saucepan and simmer until mixture coats the back of a spoon. Remove saucepan from the heat and set aside.
- For the pan-seared king salmon: Season the salmon loins with salt and freshly ground pepper. Heat a sauté pan with olive oil and sear the salmon loins skin side down until browned, for about 3 minutes.
- To serve: Toss the cooked fettuccine pasta with the pink tomato sauce, place onto each serving plate and garnish with 5 chive lengths. Place 2 pan-seared king salmon loins onto the plate and add a dash of balsamic reduction.

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