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Sauces

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

Angel Hair Pasta In Star Anise Fish Cream Sauce & Salted Cod Served With Tempura Of Lady's Finger

Serves 4

160g angel hair pasta
5ml olive oil
1 egg yolk
20ml cream
250ml water
5g **Haco Fish Stock**
1 star anise

5ml cooking oil
10ml chopped shallots
20ml white wine
100ml cream

Tempura Of Lady's Finger
150ml soda water
100g tempura flour
Cooking oil, for deep-frying
4 lady's fingers, halved

8 X 5g salt cod slices
40g flying fish roe, for garnishing
4 purple shisho sprigs, for garnishing
4 chervil sprigs, for garnishing

- Bring a pot of lightly salted water to a boil. Add in the angel hair pasta and cook until al dente. Remove the cooked pasta with a slotted spoon and place into a bowl and toss well with the olive oil. Mix the egg yolk and cream in another bowl and set aside.

Bring 250ml water to a boil in a saucepan. Add in the **Haco Fish Stock**, stirring constantly until dissolved. Reduce heat and add in the star anise and simmer for about 8 minutes. Remove saucepan from the heat and set aside.

Heat the cooking oil in a saucepan and sauté the chopped shallots until fragrant. Add in the white wine and simmer until alcohol has reduced by half. Return the **Haco Fish Stock** to the saucepan and add in the cream. Bring the mixture to a boil, reduce heat and simmer for about 3 minutes. Return the cooked pasta to the mixture; add in the egg yolk and cream mixture; toss well and immediately remove saucepan from the heat.

- For the tempura of lady's finger: Mix 150ml soda water and the tempura flour in a mixing bowl. Heat a saucepan with cooking oil until smoking point. Dip the lady's fingers into the batter and then deep-fry in the hot cooking oil until crisp. Remove and drain well on absorbent paper towels.
- To serve: Roll the cooked angel hair pasta with a pair of chopsticks and place onto each warmed serving plate. Wrap some cooked angel hair pasta with 2 salt cod slices, place onto a metal spoon and garnish with flying fish roe, a sprig of purple shisho and chervil. Place the deep-fried lady's fingers onto the plate.