



Fettuccine with Smoked Mullet & Stella Bella Chardonnay

Serves 4

Ingredients

500 g Fettuccine
½ red onion (60g)
Splash of really good extra virgin olive oil
1 ½ tbsp. salted capers
½ cup or a good glug of Stella Bella Chardonnay
1 cup Crème Fraîche
200g hot smoked salmon or smoked mullet
Handful flat leaf parsley (roughly chopped)
Black pepper
Shaved parmesan
Lemon zest

Method

Pop a pot of water on for the pasta and add a good pinch of salt, when it is boiling rapidly add the fettuccine and cook until al dente. (Take a minute off the recommended time on the packet). Reserve some of the liquid from the pan for later.

Finely chop the red onion and fry off gently with the olive oil.

Soak, drain and chop the capers and add to the pan with the Chardonnay until it simmers down by about half.

Add the crème fraiche and stir gently until it has melted down into a liquid, make sure it doesn't get too hot at this stage.

Flake the fish into bite sized chunks; it will naturally want to do this once you get started, and add to the pan, cook until heated through and the sauce is just starting to bubble.

Add the drained pasta to the pan with the sauce in, throw in the chopped parsley and gently toss through, until all the pasta is deliciously coated with the creamy sauce, if it looks a little dry add some of the reserved pasta liquid.

Enjoy in large bowls with a good sprinkle of lemon zest, shave of parmesan and freshly ground black pepper.