



CÙ BÒCAN

HIGHLAND SINGLE MALT
SCOTCH WHISKY

Lemon and Toasted Almond Salmon Spaghetti

Serves 2

My family are from the south of Italy where seafood is a big part of their diet. Salmon are not native to Italy, but it is still eaten there. Simplicity is key in many Italian recipes, usually with only two or three key ingredients in many pasta dishes, with accompanying and enhancing elements to boost the dish. Since simplicity is important with this dish, the quality of your ingredient is so important. I try to shop local and organic where possible. I had tried this recipe without whisky first, and then with and was surprised as to the amount of body and flavour the whisky left behind once the alcohol was gone.

Ingredients:

- Responsibly sourced salmon filet x2
- Extra Virgin Olive Oil - 120ml
- British Shallot - 3 (they can be quite small)
- Lemon - 1
- Honey - 2 tbsp
- Parsley - 1/2 cup
- Toasted Almonds - 20g
- Cù Bòcan Signature - 35ml
- Salt
- Pepper (tellicherry if possible)
- Spaghetti - 220g
- Parmigiano

Method:

1. Pat the salmon dry with paper towel and season generously with salt, pepper, and olive oil, rubbing it in on all sides.
2. Into a bowl zest the lemon and juice it, finely chop the shallot and add. Mix in the honey, salt, generous amounts of pepper, parsley, and 3/4 of the toasted almonds.
3. Boil and salt your water for pasta.
4. Heat a frying pan to medium-high heat with a glug of olive oil. Add your salmon skin side down and press down with a spatula to ensure an even contact surface along the skin. Add pasta to the water at the same time.
5. Cook your salmon 3/4 of the way through, you'll be able to see this as the salmon slowly turns opaque. Flip and add the whisky, be careful of the sizzle! Cook for 1 1/2 minutes, until a nice sear has appeared. On a chopping board cut it down the middle to ensure a proper cook all the way through. If it's not, it's okay to add it back to the pan for a few moments, be careful though as it cooks quickly! You want your salmon to flake apart tenderly, so be careful not to overdo it. Back on your chopping board, chop it down, crispy skin and all, and add it to your bowl.
6. Your pasta should be cooked by this point, I always test and taste! Drain thoroughly and add it to your bowl.
7. Toss your pasta thoroughly with your sauce, adding olive oil as you go if needed (I add plenty to make sure it doesn't stick and really get the sauce mixed as best as possible!) and even a wee dash of your Cù Bòcan (just a dash, it's strong stuff)
8. Finish with some toasted almonds, torn parsley, and parmesan.