

Creamy Mentaiko Spaghetti 明太子パスタ



<Ingredients (1 serve)>

100g Spaghetti

2 L Water

36g (1.8% of water)

Salmon (Sashimi grade)

Shio Koji (fermented salted rice)

1 Onsen Tamago (see the recipe)

<Sauce>

2 Tbsp Salted butter

50ml Whipping cream

25ml Kombu & Katsuobushi Dashi stock (alternatively shop-selling is usable)

3 Tbsp Mentaiko (marinated pollock roe)

Mayonnaise (see the recipe)

<Topping (option)>

Toasted walnuts

Ikura

Lemon zest

<Method>

1. Marinate the salmon

Dice the salmon and marinate with Shio Koji for 30 minutes.

2. Make the sauce

Heat a frying pan and melt the butter. Remove from the heat and add the cream, Dashi stock and Mentaiko, and mix well. Once the sauce is room temperature, add the mayonnaise and mix well.

3. Boil the pasta

Pour the water into a deep stew pot and add the salt and bring it to the boil. Cook the spaghetti until al dente. Sieve and plunge the pasta into warm sauce and coat well.

4. Serve

Transfer the pasta into a serving plate and garnish salmon and Onsen Tamago. Spread some walnuts, Ikura and lemon zest if you like.