



PASTA WITH LIME-
COCONUT SAUCE
AND SCALLOPS IN FILO TARTLETS



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LEVEL OF DIFFICULTY: Medium

COOKING TIME: Under 2 hours 30 minutes

SERVES: 2



INGREDIENTS

100g sugar snap peas
2 limes (untreated)
40g wasabi-coated peanuts
1 small onion
1 **tablespoon** oil
200ml coconut milk
100g-125g fresh pasta
Salt and freshly ground white pepper
100ml vegetable stock



METHOD

Wash the sugar snap peas and cut them diagonally into 2cm pieces. Wash the limes, dry, and squeeze the juice of one lime. Roughly chop the wasabi-coated peanuts.

Preheat the oven to 120°C.

Finely dice the onion and fry in hot oil until translucent. Add coconut milk and reduce it by half over medium heat. Meanwhile, cook the pasta in boiling salted water until al dente. 2 minutes before the end of the cooking time, add the sugar snap peas to the pasta and cook everything together until done. Add the stock to the sauce and bring to a boil—season with soy sauce and lime juice.

Drain the pasta and swirl it into nests with a small fork. Place the nests in the tartlets (see below for tartlets method). Pour a little sauce over and sprinkle with the peanuts. Keep warm in the oven. Meanwhile, heat margarine in a Toughened

FOR THIS RECIPE, WE RECOMMEND:

Bakeware 12 Cup Muffin Tray | 18cm Saucepan |
13cm Santoku Knife | Toughened Non-Stick 26cm
Shallow Frying Pan or 28cm Deep Frying Pan |
Signature Stainless Steel Pasta Pot

1 **tablespoon** soy sauce
150g baby spinach
1 **teaspoon** margarine or vegan butter
1/4 packet of saffron
4 scallops

FOR THE FILO TARTLETS:

2 **tablespoons** margarine or vegan butter
1 sheet of filo pastry (30 x 31 cm)

Non-Stick frying pan until hot. Fry the scallops on both sides for about 1 minute each, season, and place on top of the pasta nests. Keep warm in the oven. Sauté the spinach in a warm pan over medium heat, season, and drain. Divide the spinach among the warmed plates, arrange the pasta tartlets with shells on top and finish with lime zest. Pour over the remaining sauce.

TO MAKE THE FILO TARTLETS:

Melt margarine in a saucepan. Thinly brush the Le Creuset Bakeware 12 Cup Muffin Tray with melted margarine. Thinly brush a sheet of filo dough with the butter. Cut into squares (about 6x6 cm) with a sharp knife. Layer 3-4 squares on top of each other to make a basket. Carefully press into the tray. Repeat four times until the filo dough is used up. Bake in the preheated oven at 180°C on the second rack from the bottom for 6 minutes until light brown. Carefully remove the tartlets from the tray and let cool on a wire rack.