



Cuttle Fish Pasta and Spring Peas

Recipe created by Chef Casey Thompson

Ingredients:

2 # cuttle fish, cleaned, cut into 6"x1/4" strips	1 cup extra virgin olive oil
2# fresh English or sugar snap peas, hulls removed	2 cup pea shoots
1/2 cup baby spinach, blanched	1 cup pea tendrils
1/4 cup parsley, plus 1T chopped	maldon sea salt
1 shallot, sliced	fresh cracked black pepper
2 cups vegetable stock	1 T lemon juice

Heat 2 cups water seasoned with salt and shallot over med-high heat. Add peas and blanch for 1 1/2 minutes. Remove peas. Separate 1/2 cup peas and shock in an ice bath. In a blender, add remaining peas, spinach, parsley and 1 cup of the blanching water. Spin until well blended. Add 2 T olive oil to blender and season with salt. Remove puree and place in bowl. Cool puree in bowl over an ice bath. Cool completely.

In a medium bowl, place cuttle fish. Season cuttle fish with lemon juice and 3 T olive oil. Season with salt and pepper. Add chopped parsley and pea shoots. Toss to coat. Season reserved peas with olive oil and salt and pepper.

To plate:

Place puree on the plate. Twist cuttle fish and pea shoots onto plate in the form of pasta. Place a few peas on each plate. Garnish plates with pea tendrils. Drizzle remaining olive oil onto each plate.