



RECIPE INFORMATION

Blacklip Abalone Linguini

Ingredients:

1 x Blacklip abalone
250g Linguini
1 x clove garlic
1 x Punnet cherry tomatoes
1/2 Cup baby peas
Chives
Salt and Pepper
Olive Oil

Method:

1. Cook linguini until al dente then set it aside.
2. Tenderise abalone in retort pack until you can bend it easily, 30 sec both sides
3. Cut pack open and drain juice into cup.
4. Thinly slice abalone and place aside
5. Place garlic and oil into a pan on medium heat with a pinch of salt and pepper. Stir and cook for a few mins.
6. Add cherry tomatoes, fresh peas along with abalone juice and cook until tomatoes have blistered and broken down.
7. Add cooked linguini into the pan and stir together well with another drizzle of olive oil and the sliced abalone.
8. Once well stirred, plate up and garnish with chives.
9. Add fresh edible flowers for extra garnish if desired.

WILD ABALONE AVAILABLE FOR PURCHASE THROUGH THESE OUTLETS

