



Spaghetti with coconut and spinach sauce

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Heat 1 tbsp oil and fry the onions until translucent. Add the lemon grass and pour on the coconut milk and vegetable stock. Season with salt and pepper. Cover and simmer for 10 minutes.

Cook the spaghetti in plenty of boiling salted water until firm to the bite. Sieve the sauce into a pan and bring to the boil. Add the spinach to the coconut milk and allow to fall apart. Mix the cornflour with the water and add to the spinach and coconut sauce, stirring continuously. Bring to the boil and keep warm.

Halve the organic lime. Cut one half into slices and squeeze the juice from the second half. Dice the salmon fillet (1.5 cm square), season with salt and pepper. Heat 2 tbsp butter and 1 tbsp oil in a sealed pan and fry the diced fish on all sides for 3 minutes. Drizzle with lime juice.

Allow the spaghetti to dry and mix with the spinach sauce. Spread on a plate and serve with the salmon. Garnish with slices of lime.

100 g onions, peeled and finely chopped
4 lemon grass stalks cut into 3 cm pieces
2 tbsp olive oil
200 ml coconut milk
400 ml vegetable stock
salt/pepper
400 g spelt spaghetti
400 g fresh spinach, washed and dried
1 tbsp cornflour
300 g salmon fillets, skinned and boned
juice of 1 lime
30 g butter