

# FRESH PASTA WITH SPICY RAY



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Ago. | Set. 10

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**SERVES: 4**

## INGREDIENTS

1 ray wing from Apolónia's fish counter (500g) • 1 tsp Margão Oriental Wok spices •  
½ chopped onion • 2 garlic cloves • 50ml olive oil • 2 fresh chilli peppers • 1 small tomato •  
100ml vinho verde • 30ml oil • 200ml UHT cream • 1 pack of (egg) Tagliatelle Milaneza (250g) •  
1 tsp chopped chives • 1 tsp chopped fresh parsley • 1 tsp sea salt

## METHOD

Season the ray fillet with salt and the spices, rubbing in with the palm of the hand • Leave to rest for a while, to intensify the seasoning flavour • Heat the olive oil in a non-stick pan and sauté the fish carefully so as to colour evenly until almost fully cooked • Remove from the heat and keep • In the same pan cook the onion, the chilli pepper and the garlic for 2 minutes • Refresh with white wine and add the stock that has formed in the meantime in the ray • Add the cream and cook for 2 minutes • Bring to the boil plenty of water and salt and the oil and cook the fresh pasta • Cool with a shower of cold water after drained and add the sauce • Remove the meat from the ray and add to the pasta • Sprinkle with the fresh herbs and the chopped tomatoes (skin and seeds removed) and serve