

# Recipe of the Week

## Fresh Atlantic Salmon & Mascarpone Lasagne



*15ml Olive Oil*  
*1 Medium Onion, finely diced*  
*1 Medium Carrot, finely diced*  
*1 large Celery Stalk, finely diced*  
*2 Tomatoes, skinned, seeded, finely diced*  
*600g Atlantic Salmon*  
*300ml Fish Stock*  
*250g Mascarpone*

*3 Egg Yolks*  
*1 Egg*  
*1 Zest of Lemon*  
*1/2 cup Italian Parsley Leaves,*  
*chopped*  
*1/2 cup Grated Parmesan*  
*Extra Parmesan to serve*  
*Fresh Pasta Sheets*

Heat oil in a large heavy-based saucepan over medium heat, add onion, carrot, celery and tomato, and cook for 2 minutes. Push vegetables to the side, lightly fry salmon for 2 minutes on each side, pour in stock and cover. Bring to a simmer and cook until fish is almost cooked but still pink in the middle. Remove fish onto plate and let vegetables continue cooking until very soft and 1/4 of liquid has been absorbed. Remove pan from heat, place vegetables in a large bowl and reserve cooking liquid. Flake salmon and mix with cooked vegetables. Whisk mascarpone with egg yolks, egg, zest, parsley and parmesan in a bowl, season to taste. Preheat oven to 200°C. Pour one spoon of cooking liquid into bottom of ovenproof dish to keep moist. Spread pasta sheets with vegetables and salmon, then mascarpone mixture and repeat until all mixture has been used, finishing with pasta sheets. Pour some cooking liquid over top and scatter with parmesan. Bake until golden and warmed through.