

## **Smoked Trout Pasta with Lime & Chilli.**

Serves 4

1 large smoked trout  
1 shallot finely sliced  
1 tblspn fine chopped parsley  
½ tblspn capers  
¼ tsp. cracked black pepper  
1 tblspn Lemon Juice  
2 tblspn Lime & Chilli Infused Macadamia Oil  
1/2 fresh red chilli seeded and chopped finely  
1 clove garlic finely chopped

Peel trout and gently remove flesh from bones and flake into small bite size pieces.

In a heavy frypan add 1 tablespoon Lime & Chilli Macadamia oil and gently fry garlic, chilli, for 1 minute, then add shallots, pepper, parsley and smoked trout and heat for about 1-2 minutes until warm

Cook Pasta in a large pan of boiling salted water for about 8 minutes or until al dente; avoid overcooking.

Drain and drizzle with 1 tablespoon Lime & Chilli Infused macadamia Oil.

Toss trout mixture through and serve. Add cracked black pepper & salt to taste