



MARIMAR ESTATE
VINEYARDS & WINERY

“Fideuà”

(Thin Pasta Noodles Cooked in a Fish Fumet)

Serves 6

3 tablespoons olive oil
4 large garlic cloves, chopped
1-1/2 pounds unpeeled tomatoes, chopped
6 cups home-made fish stock (fumet)
1/2 teaspoon (.2 gram) saffron threads
8 ounces very thin dried pasta noodles (angel hair pasta)
1/2 teaspoon salt, or to taste

As a garnish:
1 lemon, cut into 4 or 6 wedges

In a 2-quart saucepan, heat 1 tablespoon olive oil and add garlic. Cook until soft and add tomatoes; cook for 3 minutes, stirring. Add fumet, bring to a boil and reduce to 4 cups. Add saffron threads; cover and set aside.

Heat remaining 2 tablespoons oil in a wide flameproof clay casserole or a non-metallic pan. Add the pasta, breaking it up with your hands in about 3-inch pieces as you add it. Over medium heat, stir the pasta with a wooden spatula for a few minutes, until it is golden brown (the more color the pasta acquires, the more flavor it will give it this dish; but be careful not to burn it).

Bring fumet to a boil, and pour into the pan with the noodles. Add salt and continue cooking over medium heat, stirring, until the liquid is absorbed by the pasta. Cooking time will vary according to the size and material of the pan – probably 10 to 15 minutes. Taste for seasoning.

Surround the *fideuà* with the lemon wedges and serve directly from the casserole. Have guests squeeze a little lemon juice over their servings.

Wine Pairing:
Marimar Estate Godello

Recipe from:
The Spanish Table, page 186
by Marimar Torres