

# Tagliatelle with Smoked Salmon, Pink Grapefruit & Caviar

*Serves 2 (with leftovers):*

## Ingredients

1 large ripe pink grapefruit  
4 ounces sliced smoked salmon  
1 cup fresh or frozen peas  
1/4 cup minced dill, plus sprigs for garnish  
1 pound tagliatelle  
1 cup heavy cream  
8 ounces clam juice  
kosher salt and freshly ground black pepper  
2 ounces salmon caviar

## Preparation

Using a chef's knife, cut off each end of the grapefruit.  
Stand the grapefruit on one end, and slice away the peel, following the contour of the fruit.  
When all peel is removed, hold fruit in one hand and cut out segments by slicing between membranes.  
Collect grapefruit segments in a bowl as you go.  
Squeeze remaining pulp over a measuring cup to extract the juice; reserve 1/4 cup.

Stack the slices of smoked salmon and cut them crosswise into thin strips.  
Measure out a cup of fresh or frozen peas.  
Finely mince fresh dill, reserving several nice sprigs for garnish.

Fill a large pot with water and place over high heat.  
When it comes to a rolling boil, add a handful of sea salt and then the tagliatelle.  
Give it a good stir and turn down the heat slightly, maintaining a medium boil.

In a large sauté pan over medium low heat, combine the heavy cream and clam juice.  
Gently bring the sauce to a simmer, shaking the pan to combine.  
When the cream sauce has slightly thickened, add the 1/4 cup grapefruit juice to the pan.  
Season to taste with kosher salt and freshly ground black pepper.

About two minutes before pasta is ready, add the peas to the pasta pot and stir.  
Finish cooking both (they should be al dente) then drain together, reserving 1/2 cup of the pasta water.

Add the pasta and peas to the sauté pan and toss with the sauce.  
If needed, add some of the pasta water to loosen up the sauce; taste and adjust seasoning.

Remove pan from heat and gently stir in dill, grapefruit segments, and smoked salmon strips.  
Top with spoonfuls of salmon caviar.  
Serve immediately in big bowls, garnishing with the sprigs of dill.

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