

Capellini with Lemon, Capers, Herb Oil, and Smoked Trout

With the exception of the smoked trout, I usually seem to have these ingredients on hand in my house, which makes this an especially simple last-minute dish. The brightness of the herbs, lemon, and capers is a pleasant contrast to the trout's smoky flavors (almost any smoked fish could be substituted). Be careful when seasoning with salt as the capers and smoked fish are already salted.

¾ cup mixed fresh flat-leaf parsley and basil leaves
2 tablespoons olive oil
2 tablespoons extra virgin olive oil
1 tablespoon finely grated Parmigiano-Reggiano cheese
1 teaspoon minced garlic
Kosher salt and freshly ground black pepper

¾ pound fresh or dried capellini
Juice of 1 lemon
Finely grated zest of 1 lemon
1 tablespoon drained capers
½ pound smoked trout, flaked
1 tablespoon crème fraîche, for garnish
1 tablespoon minced fresh chives, for garnish

To prepare the herb oil, combine the parsley, basil, and olive oil in a mini blender and process until smooth. Transfer to a small bowl and stir in the extra virgin olive oil, cheese, and garlic. Season with salt and pepper.

Bring a large pot of salted water to boil over high heat. Add the pasta and cook according to the package instructions, or until al dente. Drain, transfer to a bowl, and toss with the lemon juice, zest, capers, and herb oil.

To serve, divide the pasta among 4 plates. Twist the pasta with a fork as you put it on the plates to get a nice tight nest with as much height as possible. Drizzle each plate with some of the oil and capers remaining in the bottom of the pasta bowl. Top with the smoked trout and garnish with crème fraîche and chives. Serve immediately.