

## Royal Mansour, Marrakech: Dill Tagliolini with Fish, Shellfish & Pistachio

The palatial Royal Mansour in Marrakech debuted its new Italian restaurant SESAMO in December. The menu is overseen by chef Massimiliano Alajmo, the youngest chef to be awarded three *Michelin* stars at age 28. This recipe combines his Italian roots and locally sourced Moroccan ingredients.

### INGREDIENTS (serves one)

- 50 g skinless sea bass, cut into small pieces
- 70 g mussel and clam juice
- 30 g raw lobster, cut into small pieces
- A pinch of chopped fresh chili
- 4 pitted black olives
- 3 roasted cherry tomatoes, “datterini” variety
- Extra virgin olive oil
- Finely chopped basil
- Soy sauce
- 85 g “In.ingredienti” dill tagliolini (or regular taglioni)
- **For pistachio sauce:** 20 g pistachios; 20 g of still mineral water; 1 g salt; 5 g extra virgin olive oil; 1 spray of “In.ingredienti” dill essence
- **Garnish:** Parsley, Basil and/or Julienne, finely chopped

### PREPARATION

- Cook the **sea bass** in a pan in hot olive oil. Season with salt, then add the mussel and clam juice, chili, black olives, roasted tomatoes, lobster, basil and a little soy sauce. Remove from the fire.
- **Pistachio Sauce:** Soak the pistachios in water then pour into the mixing bowl. Puree with a stick blender until creamy. Add the rest of the ingredients and emulsify, incorporating the olive oil in a drizzle until you obtain a shiny and creamy sauce.
- **Pasta:** Cook and drain the pasta, then quickly toss it in the pan with the fish sauce. Dilute the pistachio sauce with a little mussel juice and use it to cover the bottom of the bowl. Top with the tagliolini. Garnish with a few drops of pistachio sauce, herbs and spray with dill essential oil.



Photos courtesy Royal Mansour