

Asian Style Maktaaq Spaghetti

Recipe by Chef JF

Ingredients

Maktaaq (whale skin and blubber)

Carrots

Celery

Green onion

Broccoli

Mushrooms

Garlic

Spaghetti pasta

Oil (olive, vegetable or canola)

Water

Soya sauce

Cornstarch

Directions

1. Cut maktaaq into small slices (about 2 inches long and 1/2 inch thick). Bout in water until tender. Turn off heat and strain. Set aside.
2. Chop vegetables (2 carrots, 2 celery, 2 green onions, 1 small broccoli, 6 large mushrooms, and 1 clove of garlic) into bite sized pieces. Set aside. Note: you can also use frozen mixed vegetables as a quick alternative.

3. Set a large, deep pot of water to boil for spaghetti pasta. Once it is boiling, add a tablespoon of oil and 1/2 of a 900g package of spaghetti. Boil until spaghetti is cooked (test a noodle if you are not sure). Turn off heat.
4. Heat a large pan over medium heat. Add 1/4 cup of oil as well as the chopped carrots and celery. Cook these, stirring, for 1 - 2 minutes.
5. Add the broccoli to the pan with the vegetables and cook until it turns a bright green colour.
6. Add the garlic and green onions to the vegetables. Stir, then cover with a lid. Cook for a few moments, about a minute. Then remove from heat and set aside.
7. Strain the pasta and set aside.
8. Chop the cooked maktaaq and set aside.
9. Using a sauce pan, add 1 cup of water, 1/4 cup of soya sauce, and 2 tablespoons of cornstarch. Whisk well, make sure all the cornstarch is mixed in. Heat over medium, continuing to stir to ensure the sauce thickens smoothly. Turn off the heat.
10. Return the vegetables to the heat, adding the mushrooms and cook for another 1 - 2 minutes.
11. Add the maktaaq and turn the head down to low, stirring constantly.
12. Add the sauce to the pan, stir to coat everything. Serve on plates with spaghetti topped with the soya maktaaq vegetable sauce.