

**My children and grandchildren favourite dish!**

**Mine (noodles) Rougaille Poisson Salé (Salted Fish) Snoek**

**Servings:** 4

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

**Ingredients:**

1. Vegetable Oil, 1 teaspoons fresh garlic and ginger chopped
2. 1 medium onion diced, chopped parsley and thyme
3. Fresh or 1 canned tomatoes pureed
4. 1-2 Packets Ptit Salé (already fried) depending on how much you like in the dish, broken into small pieces. The product can be purchased on Grandmere Fafa website.
5. <https://www.grandmerefafa.com.au/>
6. 2 packets dry noodles – fresh ones can be used.
7. A big pot of boiling water

**Instructions:**

1. Heat oil, add onions, cook until translucent.
2. Add parsley, thyme, garlic, and ginger; brown lightly.
3. Add tomatoes, cook until tender, adding water if needed (sauce should be slightly runny).
4. Add poisson salé, switch off heat (don't cook it further needs to be crunchy.)
5. Set rougaille aside.
6. Boil water in a kettle and add to the pot, add noodles, separate with forks.
7. Cook noodles ¾ done – don't overcook (they'll keep cooking off heat).
8. Strain noodles, place in shallow dish and
9. Mix in rougaille (tomato sauce with poisson salé).
10. Garnish with chopped shallots (optional).
11. Serve hot with fresh green garlic chilli sauce.

Bon appétit!