



Pasta Vera Smoked Salmon Tagliatelle

INGREDIENTS

Serves 4

- 500g **Pasta Vera Fresh Tagliatelle**
- 200g hot smoked salmon, cut into 1cm wide strips
- 100g parmesan cheese crumbled
- ½ cup chopped fresh parsley
- 1 tsp ground black pepper
- 1 tsp finely grated lemon rind
- 2 shallots
- 400ml cream
- 180mls of dry white wine
- 1 small garlic clove, thinly sliced
- 1 tsp salt
- Optional- garnish with chives or parsley



METHOD

Combine the cheese, parsley, pepper and lemon rind in a small bowl and set aside. Cut the green shallots into 5cm lengths, halve lengthways, then cut into thin strips. Place the cream, wine and garlic in a large frying pan and bring to the boil over high heat. Reduce heat to medium and simmer, uncovered, stirring occasionally, for 8 minutes.

Add the shallots and simmer, uncovered, stirring occasionally, for a further 2 minutes or until the sauce thickens slightly.

Remove from the heat and stir in cheese mixture. Season with salt and pepper to taste. Cook the Tagliatelle in a large saucepan of salted boiling water for approximately 4 minutes.

Pour the sauce into the saucepan with the tagliatelle and toss to combine. Add the smoked salmon, taste and adjust the seasoning if necessary. Divide the pasta among warmed serving plates or bowls and serve with fresh parsley or chives to garnish.