

Recipe of the Week

Smoked Salmon & Pea Pasta

400gm Fettuccine or Tagliatelle
Olive oil
1 Lrg brown onion finally diced
4 Cloves crushed garlic
60ml White wine
500ml Thickened cream
200gm Huon smoked salmon
1 cup Frozen peas (defrosted)
2 Eggs beaten
50gm Parmesan cheese
2 tblsn Flat leaf parsley
Salt and freshly ground pepper
Toasted Turkish bread



Cook pasta in a large saucepan of salted water, following directions on packet.

Lightly oil frying pan with olive oil, Heat over medium heat until oil is hot. Add onions and cook for 3-4 minutes until soft, add garlic and cook for a further minute. Add white wine and reduce liquid by half, add cream and increase heat to medium/high.

Add peas and smoked salmon, stirring quickly, add hot pasta to sauce. When all ingredients are evenly mixed add beaten egg. Remove frying pan from heat, stirring quickly to incorporate egg mix. Add parsley, season well with pepper and a little salt.

Serve immediately with parmesan cheese and toasted Turkish bread.