

Farfalle con Salmone

eg
Limone

(Serves 4)

Ingredients

400g of Farfalle
200g of smoked Salmon
125g of crème fraîche
20g of butter (we do it without)
juice and Zest of one lemon
Salt
parsely

First boil a pot of water, then add salt, stir and add the pasta.

After that slice the salmon into small slithers put into a serving bowl along with the crème fraîche lemon juice parsely and lemon zest add some of the pasta cooking water. (if the sauce needs loosening) you should have a sort of creamy sauce add salt if you need. Drain the pasta then add it to your sauce sprinkle with parsely mix all thoroughly and tuck in.

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