

SMOKED SALMON PAPPARDELLE

What you need

120g smoked salmon
150g brown mushrooms
One small onion (about 120g)
2 tbsp butter
500g fresh pasta (account for 110–130g per person)
300ml fresh heavy cream
A bunch of dill

Don't make this recipe without: mushrooms, dill

Yields 4 main meals

Preparation 5 minutes

Cooking 15 minutes

What to do

1. Put a pot of water on the boil for the pasta. Slice mushrooms and dice onions. Cut smoked salmon into 2–3cm pieces.
2. Heat some olive oil in a pan and add the onions and sauté for a few minutes. Add the mushrooms and butter. Take the pan off the heat and set aside.
3. Cut the fresh lasagne sheets into the desired thickness. Keep in mind that they do expand a little in cooking; 1.5cm fresh cook to about 2cm wide. Make sure they are separated prior to cooking as they tend to stick.
4. Cook the pasta for 3–5 minutes or according to the packet, but slightly undercook them as you continue to cook it in the pan. Turn the pan back on, and move the pasta over into the pan with tongs. If you are draining the pasta, reserve some of the water in the pot to adjust the sauce.
5. Add the smoked salmon, cream and small sprigs of dill to the pan along with the pasta. Add salt and pepper to taste, and adjust the thickness of the sauce using the pasta water. The sauce should be slightly too runny as the pasta continues to absorb the sauce.
6. Serve with extra fresh dill on the pasta. This is a dish best eaten immediately!

Notes

If you can find fresh pappardelle where you are, by all means use it, if not you can roll fresh lasagne sheets and cut them to the right width. Try to find brown mushrooms if you can — even chop up a portobello mushroom. Feel free to substitute the pappardelle with penne, orecchiette or any other kind of pasta. Make sure the sauce is well seasoned; even though the smoked salmon is salty, the pappardelle needs the seasoning.