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Tagliatelle with smoked salmon



Ingredients

1 small onion
Butter
2 teaspoons of olive oil
150g smoked salmon
175 single cream
300g fresh tagliatelle
100g parmesan cheese
Fresh parsley
Salt and black pepper

Preparation

1. 1. Chop the onion very finely. In a large non-stick frying pan, heat the oil and several large knobs of butter and cook the onion gently for 5-10 minutes, until it is really soft but not brown.
2. 2. Chop most of the salmon into small pieces, reserving a small amount for garnish. Stir the salmon into the onion and then stir in the cream and warm through gently. Season to taste.
3. 3. Meanwhile, place the tagliatelle into a large pan of boiling salted water for the time described on the packet. I prefer to buy fresh pasta, but dried will do just as well. Keep an eye on it to make sure that you don't overcook it. Warm a large pasta bowl for serving along with the smaller dishes or plates.
4. 4. Drain the pasta well and turn it into the large warmed bowl. Sprinkle and stir in most of the finely grated parmesan cheese to coat the pasta. After that, quickly stir in the salmon, cream and onion mixture and a few more twists of black pepper if required.
5. 5. Cut the remaining salmon into strips, chop a handful of parsley and use both to garnish. Serve immediately while it is hot! Have a bowl of freshly grated parmesan ready so that more can be added if required.

Cooks Note

This pasta dish provides a rich taste that is really quick to prepare but surprisingly inexpensive as it requires only a few simple but delicious ingredients. You can use it as a family supper, an informal meal to share with friends, or a filling starter, in small portions, for a dinner party, to be followed by a lighter main course.