

Springs Smoked Salmon Pasta

Ingredients

4 oz (110g) Penne Dried Pasta
8oz (225g) Springs Smoked Salmon
1oz (25g) Butter
1 Medium Onion finely chopped
1 Clove Garlic crushed with teaspoon salt
4oz (110g) chestnut mushrooms thinly sliced
1 teaspoon Mild Curry Powder
1 Tablespoon Plain Flour
5fl oz (150ml) dry white wine
2 Tablespoons Crème Fraiche

Melt Butter in solid-based frying pan and sauté onion on low heat until soft.

Then add Crushed Garlic and mushrooms and cook for 2-3 minutes.

Next mix Curry Powder and Flour together and stir into the butter to soak up juices.

Then add the Wine stirring briskly for 3 minutes before adding Crème Fraiche.

At this point draw off the heat and cover with cling film until you are ready to cook the pasta.

When you are ready to cook the pasta place large saucepan with plenty of water on to boil and cook the pasta as packet instructions.

Meanwhile, cut smoked salmon into small strips and re-heat sauce. Adding the Smoke Salmon at the last minute.

Drain the Pasta and mix with the sauce.

Serve immediately with fresh crusty bread.

Serves 2 (4 as a starter)