

Smoked salmon tagliatelle..... For EASTER

The first recipe I thought of when I started my blog nearly a year ago was this one, and I had to wait eight months for Shannon to cook it for me again... At last, here it is....



Ingredients for the Smoked Salmon Tagliatelle:

+/- 150g smoked salmon

1 small bunch spring onions

Butter and a bit of olive oil for frying

5 jam tomatoes or any RED RIPE tomatoes

1 teaspoon sugar

200 ml cream

2 tablespoons old brown sherry

200 ml milk mixed with 2 teaspoons of Ina Paarman white sauce powder OR 2 teaspoons flour

Salt and pepper to taste, 3 shakes of tabasco

1 teaspoon of finely grated parmesan per plate

2 handfuls roughly chopped flat leaf parsley

METHOD:

In a heavy based pan, sauté the finely chopped spring onions in a butter and a bit of olive oil.

Cut a cross on the top side of each tomato and "dunk" into boiling water for 1 minute, peel and chop in small pieces. Add to the spring onions and fry for +/- 5 minutes until soft.

Add 1 teaspoon of sugar and 2 tablespoons of old brown sherry.

Add the cream and cook through. Mix the white sauce powder or flour with the milk and add to the pan. Add black pepper and salt to taste as well as 3 shakes of tabasco.

Chop the Smoked Salmon into smaller pieces and add to the pan, cook for 2 - 3 minutes.

Add a handful of chopped parsley.

Serve on tagliatelle pasta with one teaspoon of grated parmesan cheese and more chopped parsley.

Thanks Shannon for sharing this very special recipe with me.....

Recipe card from the kitchen of



hanliegreen.com