



Salmon Affumicato

Chefs note

I have chosen Salmon Affumicato this month because it is a perfectly light dish.

I would also like to suggest "Frascati Gotto D'oro" wine to accompany the dish.

Buon appetito!

Ingredients-Measures

olive oil 30ml, butter 15gr, vegetable stock 30ml, cream 2 ldl 100ml, smoked salmon 80gr, salt 3gr

pepper 1gr, dill leaves 1gr

Procedures:

- 1. Place wok on heat**
- 2. Add oil, butter and vegetable stock**
- 3. Bring to high heat**
- 4. Flash pasta now**
- 5. Add cream to sauce and boil briefly**
- 6. Add pasta and liaise with sauce**
- 7. Add salt and pepper**
- 8. Bring heat back to medium heat**
- 9. Shred salmon by hand and add to pasta. Blend**
- 10. Place pasta in plate and decorate with dill tips**

Luigi Afelba
La Boca