

## SMOKED SALMON WITH RIGATONI



### **Ingredients (serves 4 people):**

200 g smoked salmon  
300 g fresh salmon  
1 finely chopped onion  
1 clove of garlic without the chopped pistil  
2 tbsp unsalted butter  
Olive oil to taste  
200 g Simple Tomato Sauce (recipe found in The Basics)  
300 g of reduced cream  
2 tbsp grated Parmesan cheese  
Grated Parmesan cheese to taste  
Salt to taste  
Black pepper to taste  
2 tbsp finely chopped parsley  
400 g of rigatoni

### **Preparation:**

1. Remove skin and bones from smoked salmon and fresh salmon.
2. Chop both types of salmon in medium cubes.
3. Season the fresh salmon lightly with salt and pepper. Reserve.

4. Heat butter with a drizzle of olive oil and seal freshly cut salmon until caramelized, but not sticky. Reserve.
5. Sauté the onion in a drizzle of olive oil and then the garlic and return the sealed fresh salmon.
6. Add tomato sauce and stir to incorporate.
7. Slowly add the reduced cream and stir to incorporate.
8. Cook for 5 minutes.
9. Add the smoked salmon.
10. Try salt and pepper.
11. Add parsley to taste.
12. Add 2 tbsp of grated Parmesan cheese.
13. Stir to incorporate
14. Add cooked pasta and wrap.
15. Serve immediately with grated Parmesan cheese to taste.