

# smoked salmon pasta

summer



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EST 1981, SYDNEY FISH MARKETS PYRMONT

# Smoked salmon pasta

Serves 4

1 tablespoon olive oil  
1 garlic clove, crushed  
375 ml (1 1/2 cups) cream  
3 tablespoons chopped chives,  
plus extra, for serving  
1/4 teaspoon mustard powder  
300 g smoked salmon, cut into strips  
2 teaspoons lemon juice  
500 g (1 lb 2 oz) fettucine or other long, flat pasta  
3 tablespoons sun-dried tomatoes, chopped  
2 tablespoons grated Parmesan cheese, for serving

## **Fish substitution**

Smoked ocean trout

Heat the oil in a frying pan, then add the garlic. Cook it briefly over low heat, being careful it doesn't burn. Add the cream, chives and mustard powder. Season to taste with salt and freshly ground black pepper, then bring to the boil. Reduce the heat and simmer, stirring often, until the sauce thickens. Add the strips of salmon and lemon juice and stir until heated through.

Meanwhile, add the fettucine to a large pan of rapidly boiling water and cook until al dente. Drain well and return to the same pan. Toss the sauce through the pasta, then divide among four bowls. Top with the tomato, Parmesan and extra chives.

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