




# Orecchiette pasta

Smoked Atlantic salmon & capers

 20 minutes

 Skill  
Medium

 About  
650

GATHER  
YOUR **ORANGE**  
INGREDIENTS



## Ingredients

<b>2</b>	<b>4</b>	<b>6</b>	 Serves
120g	240g	360g	Hot smoked salmon
200g	400g	600g	Orecchiette pasta
100ml	200ml	300ml	Crème fraiche
2	4	6	Capers
1	2	3	Red onion
1	2	3	Parsley bunch

# Method

! Boil a kettle of water.

**UTENSILS:** Medium saucepan, large frypan



## PREPARE THE INGREDIENTS

Flake the salmon into small pieces. Finely slice the red onion. Roughly chop the parsley.



## COOK THE PASTA

Cook the pasta in rapidly boiling water for 10 minutes over a high heat. Remove from the heat, strain and set aside.



## COOK THE SAUCE

Place a medium frypan over a high heat with 2 tbs of oil. Fry the red onion and capers for 2-3 minutes. Remove from the heat and add the flaked salmon, crème fraiche, pasta and half of the parsley. Gently mix the ingredients and stir over heat for 2-3 minutes.



## PLATE THE DISH

To plate the dish, divide between bowls. Top with the remaining parsley.

Follow us on these social networks

f t p i #culinarycarton

If you enjoyed your meal, please share your thoughts online.



## Wine Matching

Pair with a SA Sauvignon Blanc.