



Smoked Salmon Fettucine

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 gm fresh egg fettucine
- 1 pkt smoked salmon (200gm) cut in small pieces
- 2 x 20cl Elle & Vire cooking cream
- 2 clove garlic, pressed
- 2 Tbsp oil
- Milled black pepper

Instructions

Cook Fettucine according to package instructions, adding 1 1/2 tsp salt to it. Drain.

Heat 2 Tbsp oil in a saucepan, add garlic, cook for 1 min. Add smoked salmon and cook for further 3-4mins.

Lower heat and add cream stirring well until nearly boil. Add the fettucine , toss well and serve immediately topping up with milled black pepper.
