



Linguine with Smoked Salmon and Exotic Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

- 350g dried linguine
- Selection of wild mushrooms - Hon-Shimeji, Shiro-Shimeji & Shiitake
- 150g smoked salmon cut into thin strips
- Coarse sea salt
- Crushed black pepper
- Olive oil (prefer extra virgin for drizzling)
- Half a lemon
- Flat leaf parsley, to garnish

Instructions

1. Bring a medium, pan of slightly salted water to a boil. Add a teaspoon of olive oil. Add the pasta, return to a boil and cook for 8-10 minutes, or to al dente preference.
 2. Just before the end of cooking time, heat a little olive oil in a skillet. Add the mushrooms and sauté for 2 minutes.
 3. Drain the pasta and transfer to a holding sieve.
 4. Combine mushrooms, smoked salmon, salt, pepper, olive oil and juice of half a lemon.
 5. Add the mushroom and smoked salmon mixture to the linguine and garnish with flat leaf parsley.
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