NARIA ROYALE
THE PREMIUM SEAFOOD HOUSE

Creamy Hot-Smoked Salmon Pasta

Silky sauce, lemon and flakes of hot-smoked salmon create a comforting pasta that feels indulgent but comes together quickly.

20 MINUTES · 2 SERVINGS · EASY

WHAT YOU WILL NEED

- [ ] 180 g dried tagliatelle or linguine
- [ ] 150 g Naria Royale Hot & Smoked Salmon
- [ ] 120 ml cooking cream
- [ ] 1 small shallot, finely chopped
- [ ] 1 tsp olive oil
- [ ] ½ lemon (zest and juice)
- [ ] 1 tbsp fresh dill, chopped
- [ ] Black pepper, to taste

LET'S MAKE IT

01 Cook the pasta

Cook the pasta in boiling water according to the packet, reserving a small cup of pasta water.

02 Soften the shallot

Warm the olive oil in a pan and cook the shallot gently until translucent.

03 Create the sauce

Add the cream and a little lemon zest. Simmer briefly, then loosen with pasta water as needed.

04 Add the salmon

Flake the hot-smoked salmon into the warm sauce and heat gently according to the packaging instructions. Avoid boiling hard.

05 Toss and finish

Mix with the pasta, add dill, lemon juice and pepper to taste, and serve immediately.

THE NARIA TOUCH

A handful of peas or baby spinach makes a lovely addition. Check the pack to confirm whether the hot-smoked salmon is ready to eat.



