

TROFIE WITH SALMON AND CITRUS PESTO



Menù Ingredients

10 g Pepe rosa speciale essiccato (Rose pepper special dried) - 1282
40 g Pesto di agrumi - Citrus Pesto - BO7

Ingredients

q.s. Fresh Parsley
500 g. Trofie Pasta
q.s. Fresh Thyme
q.s. Lemon Zest
200 ml. Heavy Cream
250 g. Fresh Salmon
100 g. Butter
80 g. Onion

Chef: Monica Copetti

Method

For 6 people

Finely chop the fresh onion and in a frying pan sweat it in the butter. Cut the fresh salmon into julienne then add it to the frying pan with the onion. The salmon should flake apart slightly during cooking. Add the fresh cream and the Citrus Pesto and cook for few minutes. Cook the trofie pasta in a pot of boiling salted water. Drain the pasta al dente and toss it in the salmon sauce. Garnish with freshly chopped parsley, pink peppercorn, lemon zest and few sprigs of thyme.