

# SMOKED SALMON PASTA

## WHAT YOU'LL NEED

- Onion, finely chopped
- Garlic, crushed
- Basil, roughly chopped
- Baby spinach
- Smoked salmon
- Leeks, sliced
- Chanterelle mushrooms
- Double cream
- Anster cheese, grated
- White wine

## WHAT TO DO

1. Cook your chosen pasta shapes as per their cooking instructions and set to one side until needed.
2. Heat the onions, garlic, leeks and white wine and simmer until soft.
3. Add in the chanterelle mushrooms, baby spinach and double cream.
4. Bring to the boil and reduce the sauce, adding the basil and cheese.
5. Finally just before serving, add the smoked salmon.
6. Reheat your pasta and cover with the sauce, check the seasoning then serve!

*Chef's Tip: Simple sauces – such as Pesto – are ideal for long and thin strands of pasta (such as Spaghetti, Vermicelli and Bucatini). Thicker, tomato-based sauces work better with thicker pasta such as Tagliatelle and Pappardelle. And if your sauce is extra thick with chunky ingredients, use tubular and twisted pastas - Penne, Rigatoni, Fusilli and Farfalle - as the sauce will really stick to it.*



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