Tagliatelle al Salmone (Salmon Tagliatelle)

INGREDIENTS

(4 portions)

350 g dried tagliatelle
200 g smoked salmon (cut into thin strips)
100 ml cream fresh
1 small onion or shallot (finely chopped)
6 tbsp extra virgin olive oil
Dry white wine
Zest of ½ lemon
Freshly ground black pepper
Fresh dill or parsley (finely chopped, for garnish)
Salt (for pasta water)

Egg Tagliatelle, Gran Cucina
Gentile di Chieti 3L EVOO, Oleificio Berardo

Wine pairing suggestions
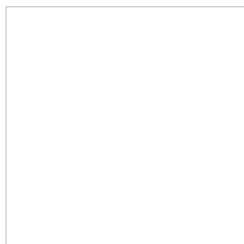
Soave Classico, Il Canovino

Description

Tagliatelle al Salmone is a classic Italian pasta dish that perfectly balances the delicate, smoky flavour of salmon with the richness of a creamy sauce. Popular in northern Italy but loved throughout the country, this recipe combines fresh tagliatelle, silky cream, zesty lemon, and a touch of white wine for depth. It's a quick yet elegant meal, making it ideal for both midweek dinners and special occasions. With just a handful of ingredients and under 20 minutes of cooking time, Tagliatelle al Salmone is a delicious way to bring a touch of Italian restaurant flavour to your own kitchen.

Preparation

Bring a large pot of water to the boil. When it boils, add salt. Meanwhile, in a large frying pan, heat the olive oil with the chopped onion/shallot over medium heat and sauté until soft and translucent (about 3–4 minutes).Then add the salmon. Stir in the smoked salmon strips and cook for 1–2 minutes. Don't over cook the salmon, dont let it dry. Pour in the white wine, letting it simmer for 1 minute to reduce slightly and then add cream fresh and flavouring. Lower the heat and stir in the cream. Add lemon zest and season with freshly ground black pepper (taste before adding salt).

While the sauce simmers, cook the tagliatelle according to the packet instructions until al dente. Reserve about 100 ml of pasta water before draining in case it is needed later. Add the cooked pasta to the pan with the sauce and toss gently, adding a splash of pasta water if needed to loosen the sauce.

Plate the pasta, garnish with fresh dill or parsley, and serve immediately