Tagliatelle con Salmone Affumicato

INGREDIENTS

1Kg Tagliatelle
200 gr.Smoked Salmon
200 gr. Double Cream
Cracked Black Pepper
1 Tablespoon Chopped Fresh Dill
Dill for Garnishing

Preparation

Slice the salmon into thin strips. Heat the cream over low heat until bubbly and thick. Combine with cooked pasta over medium heat, add the salmon and chopped dill and mix. Serve garnished with fresh dill sprigs.