



Rutland, Steady, Cook!

The Olive Branch's

Smoked Salmon and Garden Pea Reginette

Ingredients

320g fresh Reginette Pasta (or pre-cooked Spaghetti /Linguini)
100g Sugarsnap Peas, cut thinly into strips
160g frozen Garden Peas
200g Smoked Salmon (or hot smoked trout), roughly chopped
2tbsps fresh Dill, chopped
150g Parmesan, grated
250ml Whipping Cream (or Crème Fraîche)
250ml Fish or Vegetable Stock
Juice of 1 Lemon
Salt & Pepper, to taste

Method

1. In a large saucepan, place the pasta, peas, salmon, cream, and stock.
2. Bring up to the boil and cook for 3 minutes.
3. Add the Parmesan, lemon juice and chopped dill.
4. Season with salt and black pepper to taste.
5. Serve with fresh Parmesan shavings

Chef's Tip: Add Hopes Spicy Tomato Ketchup is great with this dish!

Don't forget to share your own **The Olive Branch's Smoked Salmon and Garden Pea Reginette** image on Facebook using **#RutlandSteadyCook**

Thank you to:

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