



OAK SMOKED SALMON AND WILD GARLIC PESTO PASTA

In honour of Nigella Lawson's simple yet delicious recipe, here's our seasonal version using Black Mountains Smokery Oak Roasted Salmon and wild garlic (foraged if you can find it). *Serves 2.*

INGREDIENTS

- 190g [*Black Mountains Smokery Oak Roasted Salmon*](#)
- 250 grams fusilli
- 1 lemon
- 1 handful fresh Parmesan cheese
- 1 tablespoon pesto (see below)
- 1 tablespoon [*Welsh Dragon Butter*](#)

For the pesto

- 150g wild garlic leaves
- 50g parmesan, finely grated
- 1 garlic clove, finely grated
- ½ lemon, zested and a few squeezes of juice
- 50g pine nuts, toasted
- 150ml rapeseed oil

INSTRUCTIONS

First of all make the pesto, this can be done up to 2 weeks in advance.

Rinse and roughly chop the wild garlic leaves.

Blitz all the ingredients except the lemon juice to a rough paste in a food processor. Season, and with the motor running slowly, add almost all the oil.

Taste, season and add a few squeezes of lemon juice.

Transfer the pesto to a clean jar and top with the remaining oil.

Cook the pasta according to the packet instructions.

While it cooks, heat the oil in a pan on medium heat.

When the oil is hot, place the [*salmon*](#) in the pan and turn down the heat, remove when the salmon is warmed through.

Now drain the pasta, stir in the butter and pesto.



Then add the salmon and mix well serve with a squeeze of lemon juice and sprinkle with parmesan cheese, serve on warmed plates and enjoy!