

OAK SMOKED SALMON & WILD GARLIC PESTO

In honour of Nigella Lawson's simple yet delicious recipe, here's our seasonal version using [Black Mountains Smokery Oak Roasted Salmon](#), pasta and wild garlic (foraged if you can find it!)

Serves 2

Ingredients

- 190g [Oak Roasted Salmon](#)
- 250g pasta of choice
- 1 tablespoon [Welsh Dragon Butter](#)
- 1 tsp grated garlic
- 1 lemon
- 1 handful fresh Parmesan cheese
- For the pesto (A La Nigella) -
- 150g wild garlic leaves
- 150ml [Cotswold Gold Rapeseed Oil](#)
- 50g fresh parmesan, finely grated
- 1 garlic clove, finely grated
- ½ lemon, zested and a few squeezes of juice
- 50g pine nuts, toasted



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 pesto ingredients except the lemon juice to a rough paste in a food processor. Season, and with the motor running slowly, add almost all of the [Rapeseed Oil](#). Taste, season and add a few squeezes of lemon juice. Transfer the pesto to a clean jar and top with the remaining [Rapeseed Oil](#).

Cook the pasta according to the packet instructions. While it cooks, flake the [Oak Roasted Salmon](#).

When cooked, drain the pasta, stir in the pesto and a large knob of [Welsh Dragon Butter](#).

Finally, add the [Oak Roasted Salmon](#) flakes and mix in gently, serve with a squeeze of lemon juice and a sprinkle of parmesan cheese, on warmed plates and enjoy!