

CREAMY HOT SMOKED SALMON PASTA WITH LEMON AND DILL

Our Creamy Hot Smoked Salmon pasta recipe is perfect for an autumn evening or a quick and easy lunch.

Served with lemon zest, parmesan and dill to create a delicious combination of flavours.

Ingredients

Serves 2

- 120 - 150g oak roasted hot smoked salmon
- 180 - 200g linguine or tagliatelle
- 1 small shallot, finely diced (or 1/2 small onion)
- 1 small garlic clove, finely chopped
- 100ml dry white wine (optional but highly recommended)
- 150ml double cream
- 1 tbsp crème fraîche (adds tang and silkiness)
- Zest of 1/2 lemon
- 1-2 tsp lemon juice
- Fresh dill (small handful, finely chopped & extra for garnish)
- 1 tbsp capers (optional)
- Black pepper (freshly ground)
- 1 tbsp butter
- Salt (for pasta water)
- Optional finishing touch:
 - Parmesan or hard cheese, finely grated
 - A drizzle of good olive oil



Start by boiling salted water and cooking the pasta until it is al dente. Before draining, reserve a mug of the pasta water, then set the pasta aside.

In a pan, melt the butter over medium-low heat and gently cook the chopped shallot for 3-4 minutes until softened. If using garlic, add it and cook for about 30 seconds. Optional white wine can be added at this stage and left to reduce slightly before pouring in the double cream and add



the crème fraîche. Stir through lemon zest, black pepper, and capers if you're using them, then let the sauce simmer gently for 2–3 minutes.

Next, add the oak roasted smoked salmon and warm it through for 1–2 minutes without overcooking. Tip in the cooked pasta and toss everything together, loosening the sauce with a splash of reserved pasta water if needed.

Turn off the heat and finish with fresh lemon juice and chopped dill, then taste and adjust the seasoning, especially the pepper. Serve immediately, topped with extra dill, and optionally a little grated hard cheese or a drizzle of olive oil.

The key detail is not rushing the butter and shallots at the start—taking your time there builds the depth of flavour that gives it a proper restaurant-style finish.

Enjoy!