

SCHÄR

PENNE WITH SALMON

Ingredients: 200 g (7oz) **Schär gluten-free Penne**, 100 g (4 oz) smoked salmon, 1/2 small glass brandy (or white wine), 175 g (6 oz) cream, 15 g (1/2 oz) butter, salt.

Preparation: Cook the penne in plenty of salted water (10 minutes) and drain while still 'al dente' (fairly resistant). Cut the salmon into thin strips and saute half of it in the butter for a few minutes. Pour in the brandy (or white wine) and mash the salmon with a fork. Add the rest of the salmon and mix in the cream. Cook over a low flame for 1 minute and mix with the drained penne. Return the pan to a high heat for a few moments and serve immediately.

Nutritional values/100g

protein 9 g fat 14,3 g carbohydrates 32,9 g Kcal 306 Kj 1291