

Recipe From:



Angel Hair Pasta with Smoked Salmon

Ingredients:

Topping Ingredients:

8 oz. Maple Ridge Farms Alaskan Smoked Salmon

8 oz. Heavy Cream

1 c Sour Cream

4 sprigs fresh Dill Weed

Sauce Ingredients:

16 oz. Angel Hair Pasta

1 qt Heavy Cream

1 c Clam Juice

1 c dry White Wine

6 whole Garlic cloves, peeled

2 tsp whole Black Peppercorns

2 Tbsp Dill Weed

1 Tbsp Champagne Vinegar

¾ c grated Parmesan Cheese

2 tsp Salt

Directions:

In generous sauce pot, reduce on quart heavy cream at a gentle simmer until it is half its original volume. Meanwhile, in a separate smaller pot, combine clam juice, wine, garlic, peppercorns, salt, dill, and vinegar. Reduce at a rolling boil to half its original volume, then strain. Dispose of garlic and peppercorns. Add wine reduction to reduced cream and reserve. With electric mixer, whip 8 oz heavy cream to medium peaks. Add sour cream and whip until blended. In boiling, lightly salted water, cook pasta. Drain in colander and cool by running cold water through it to halt cooking. In a 10- 12" sauté pan, heat cream/wine sauce to a boil, then whisk in parmesan cheese until well blended (sauce will continue to reduce quickly). Add cooked pasta to sauce and toss to coat evenly. Divide between 4 dishes, topping each with 2 oz smoked salmon, a dollop of crème fraiche and a sprig of dill.