

# HOT SMOKED SALMON WITH CAPERS

An easy to prepare dish perfect with chilled

**Little Beauty Limited Edition Sauvignon Blanc**

Serves 4



## INGREDIENTS

Tagliatelle or Linguine (fresh or dried), enough for four

110 grams **hot** smoked salmon (loosely torn up)

50 grams butter

1 medium onion, diced

2 cloves of garlic, crushed

3 shallots, sliced

3 tablespoons fresh parsley, chopped

125 mls Little Beauty Sauvignon Blanc

100 mls sour cream

3 tablespoons of capers

Fresh shaved Parmesan

Juice of 1 lemon

Course black pepper for seasoning



## METHOD

Bring a saucepan, with 3-4 cups of water in it, to the boil. Add pasta, bring back to the boil and cook until al dente. Drain. When drained, drizzle with olive oil and grate in some fresh parmesan.

Meanwhile, heat a large pan to medium heat. Add butter. Add onions, garlic and shallots and sauté for 4-5 minutes. Pour in wine, bring to the boil and then remove pan from the heat until cooled slightly. Add capers, sour cream and hot smoked salmon pieces. Add chopped parsley. Gently re-heat mixture. (IMPT: Be careful to gently reheat once sour cream is in otherwise the cream will split).

Pour mixture over pasta. Squeeze juice of lemon over and garnish with shaved parmesan and black pepper.

**Enjoy with chilled Little Beauty Sauvignon Blanc.**