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## Spaghetti in a salmon cream sauce

### INGREDIENTS

500 g spaghetti

### Salmon cream sauce

400 g smoked salmon

1 onion

2 spring onions

2 tablespoons of olive oil

500 ml cream or milk

Salt pepper

dill

### INSTRUCTIONS

Put the water in a saucepan and bring to a boil, add salt and cook the spaghetti until it is firm to the bite. In the meantime, peel the onion and chop finely. Cut the spring onions into fine rings. Cut the salmon into fine strips. Braise the onion and spring onions

in a little olive oil, add the milk and add the finely chopped salmon, bring to the boil. Season the sauce with salt and pepper and add the dill. Mix 1-2 tablespoons of flour in milk and bring the sauce to the boil again and thicken with it.