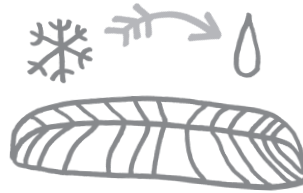


Cooking with Elk

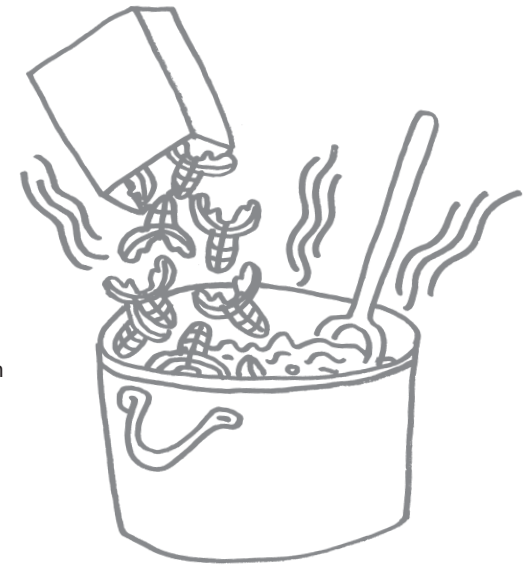
PASTA, SALMON AND CREAM SAUCE

- 1** Let one salmon fillet thaw 1-2 hours before cooking.



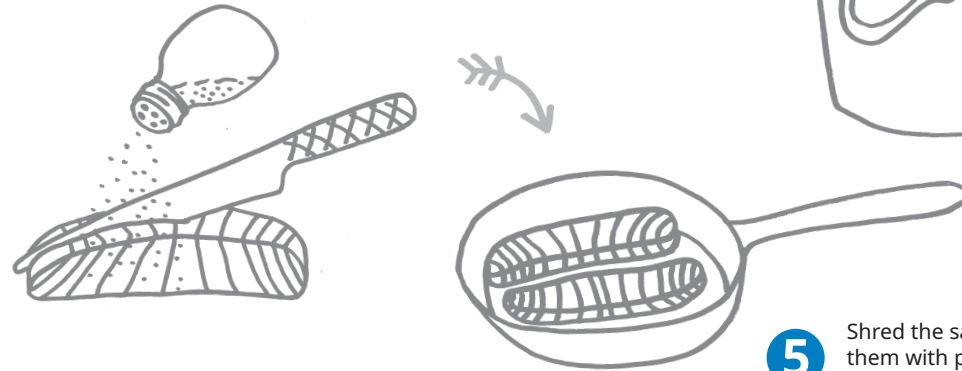
2

Put the pasta into boiling salted water, stir and cook for 6-7 minutes. Then strain and mix with a tablespoon of oil.



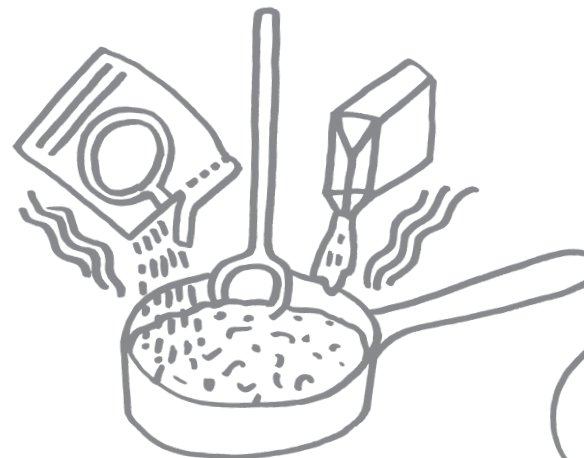
3

Cut the softened salmon in half, salt it and place it in a pan with hot oil. Roast on each side for about 4 minutes.



4

Pour 3dl of water into a pot, bring it to a boil. Add the sauce mixture and cream, let it cook for about 3 minutes. Stir occasionally.



5

Shred the salmon to pieces, mix them with pasta and serve on plates. Pour your delicious sauce on top and garnish with some arugula leaves.



Bon appetite!

