

Casarecce pasta with creamed salmon and white truffle sauce

(Pasta & rice main dishes)



Preparation

Start by putting the pasta on to boil in salted water. Now put a drizzle of extra virgin olive oil in a pan and heat. Add some chopped onion, reduce the heat to low and let the onion cook slowly. If necessary, add a little water so as to give the onion time to soften and brown well without burning. Cut the salmon into small pieces and add them to the pan. Stir for a few minutes, then add the cream. Mix well, then add a tablespoon or teaspoon of creamed salmon and truffle sauce (according to your preference). Mix everything together, add a ladle of water from the pasta cooking pan, and a grinding of pepper. Drain the pasta, add it to the pan with the sauce and, on a minimum flame, stir well so as to enable the pasta to absorb the sauce. Serve piping hot.

Tips

Truffles should be stored in the refrigerator wrapped in a paper towel or cotton cloth in order to allow it to retain its natural moisture. Note that black truffles keep longer, while white truffles will keep their essential characteristics for not more than a week.

Trivia

It appears that the name "truffle" comes from the Latin "terra tufule tubera", as truffles resemble tufo, a porous stone which is common in Italy.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Pasta 300 grams (Casarecce pasta)

Salmon 150 grams (Smoked)

Onions (A segment of white onion)

Passata (A little jar of salmon and white truffle sauce)

Fresh cream 75 millilitres (Cooking cream)

Pepper