



# TAGLIATELLE WITH STRIPS OF SALMON IN A LEMON SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**400 g** Salmon fillet, finely shredded

Lemon juice

Salt and pepper

**20 g** Butter

**400 g** Tagliatelle

Olive oil

**1 tsp** Butter

## FOR THE LEMON SAUCE

**250 g** QimiQ Sauce Base

**125** Vegetable stock

**125 ml** White wine

**1 tsp** Lemon balm

**3** Lemon(s), juice only

**70 g** Parmesan, grated

Salt and pepper

## METHOD

1. Season the strips of salmon with lemon juice, salt and pepper. Allow to draw for 10 minutes, flash fry in butter and keep warm.
2. Cook the tagliatelle al dente in salt water with olive oil. Drain and douse with cold water. Toss in hot butter before serving.
3. For the lemon sauce, bring the stock, white wine, lemon balm and lemon juice to a boil. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Add the parmesan and season to taste.
4. Pour the lemon sauce over the tagliatelle tossed with the strips of fried salmon.