

# Salmon Fettuccine with Goats Cheese

SERVES 4-6



## INGREDIENTS

- 250g dried fettuccine
- 4 tbsp olive oil
- 4 tbsp golden shallots, finely chopped
- 2 garlic cloves, finely chopped
- 4 tbsp white wine
- 2 cups cream
- 120g Yarra Valley Dairy goats cheese, crumbled
- 370g hot smoked salmon, torn into chunky pieces
- 2 tbsp capers, drained
- 2 tbsp fresh dill, chopped plus extra fronds to garnish
- 1 tsp finely grated lemon zest
- Salt and pepper to taste

## METHOD

1. Bring a large pot of salted water to a boil. Cook pasta according to packet directions. Drain and set aside.
2. Meanwhile, heat the oil in a large pan over medium heat.
3. Add the shallots and cook stirring until soft, 2-3 minutes. Add the garlic and cook, stirring gently until fragrant for 1 minute. Deglaze the pan with the white wine and cook until evaporated, about 30 seconds.
4. Stir in the cream, goats cheese and salmon. Cook on a medium heat till until liquid slightly thickened, about 30 seconds.
5. Stir in the capers, chopped dill and lemon zest.
6. Add the pasta and toss through. Season to taste and garnish with extra dill fronds.

