



Hot smoked salmon, dill & hot mustard cream

SERVES 8 | PREP TIME 15 mins | COOKING TIME 15 mins

100g shallots, diced	80g Western Star Butter
300g Western Star Butter	800g hot smoked salmon, flaked
100ml white wine	300g spinach
700g Anchor Extra Yield Cooking Cream	100g caper berries
50g Hot English mustard	1/4 bunch dill
50g Dijon mustard	40g capers, fried
800g orecchiette pasta, al dente	

Prepare the hot smoked salmon sauce, by sautéing the shallots in **Western Star Butter** until soft and translucent. Add white wine, and reduce by 2/3. Add **Anchor Extra Yield Cooking Cream** and mustards, then combine and remove from the heat. Check if seasoning is required.

To serve, place hot pasta in a pan with **Western Star Butter** and toss. Add hot smoked salmon and spinach to the pan, and spoon into serving bowl. Around the pasta, place caper berries, fried capers and dill, finishing with hot mustard cream.



Anchor