

Spaghetti with salmon and leek

Ingredients for 4 people

- 2 thin leeks
- 2-3 sprigs fresh basil
- 2 tbsp butter
- 200 ml fish or vegetable stock
- 300 g tomatoes
- 100 g cream
- ½ tsp ground coriander
- ½ tsp grated, untreated lemon zest
- 1 tbsp lemon juice
- Salt, white pepper
- 400 g spaghetti
- 150 g smoked salmon
- 70 g freshly grated Parmesan cheese

Clean the leek, wash it and then cut it into pieces the width of a finger. Wash the basil, pluck off the leaves and cut into strips. Heat the butter over a medium heat and sauté the leeks for 5 minutes. Add the stock and reduce by a third.

Briefly scald the tomatoes, skin, halve, remove the seeds and cut into small cubes, removing the stalks. Add to the leek with the cream and season with coriander, lemon zest and juice. Simmer gently for 2-3 minutes, season with salt and pepper.

Cook the spaghetti.

Cut the salmon into thin strips and heat briefly in the sauce. Add the basil. Arrange on the spaghetti and serve with the cheese.