

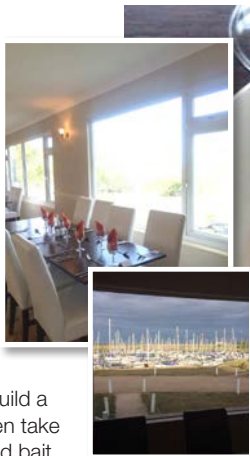
A simple but tasty dish for two

RECIPE
CORNER

Smoked salmon and asparagus – a classic combination. And here's a simple but delicious pasta dish using both.

This delicious dish comes from the kitchens of The Harbour View Restaurant in Tollesbury. It's the perfect venue to enjoy a quiet meal for two or a family celebration.

If you visit for lunch, why not take a stroll around Tollesbury? The family can have a quick dip in the Salt Pool, (weather permitting!), or build a sandcastle. You could even take take your crabbing line and bait.



Creamy Smoked Salmon and Asparagus Pasta for 2

Ingredients:

- 400g penne pasta
- 200g smoked salmon
- 4 asparagus spears
- 250ml double cream
- Fresh dill
- 1 lemon

Method

- 1** Cook the pasta until al dente, then run under a cold tap to cool and remove starch.
- 2** Boil the asparagus for 3 minutes and cool quickly.
- 3** Chop the asparagus and smoked salmon in bite size pieces.
- 4** Add cream, chopped asparagus and a good pinch of salt to the saucepan and put on a low heat.
- 5** Simmer for 4 minutes then

turn up the heat.

- 6** Add the pasta, smoked salmon and a pinch of dill.
- 7** Toss on a high heat continuously for three minutes.
- 8** Serve in a warm bowl with a lemon wedge and a sprig of dill.

For a treat, serve with a cold glass of white wine and a chunk of crusty bread.

To make sure that you don't miss out on the harbour view - advance booking is recommended!

The Harbour View Bistro & Bar
Tollesbury Marina CM9 8SE
Tel: 01621 869561
www.the-harbour-view.co.uk
Lunch and dinner Wednesday-Sunday (Sunday until 5pm)

THE
HARBOUR VIEW

BISTRO & BAR