

Spaghetti with Smoked Salmon and Chestnuts

The nutty flavour of roasted chestnuts combines really well with smoked salmon. This is a light and tasty combination.

Ingredients

400g spaghetti or fettuccini
100g butter
Small brown onion
2 cloves garlic
150ml white wine
300ml cream
200g smoked salmon, sliced
300g fresh chestnuts
Half bunch chives

Roast and peel the chestnuts.

Cook the pasta.

Sauté the onion and garlic in 2 tablespoons of butter. Add the wine, reduce by half, add cream reduce. Add the chestnuts, smoked salmon, chives and pasta, heat and stir gently. Enjoy!

Serves 4