

Pasta with Spinach and Salmon

Serve: 2

Henri T. de Hahn

Enough Bow ties for two
1 package frozen spinach or less
1 small salmon fillet
½ - 1 cup heavy cream
½ cup chicken bouillon
Small onion (shallot) finely chopped
Kosher salt and freshly ground pepper
Pinch of saffron
Pine nuts toasted
Butter
Dill, chervil
Fresh ginger, minced and pickled ginger

1. Grill onions in butter until soft.
2. Add bouillon over medium heat, reduce slightly then add cream, saffron and both gingers. Reduce till thickens.
3. In a different pan, defrost/cook spinach until wilted. Pour off excess water and side aside.
4. Boil water in a separate pan and poach salmon in a Chinese steamer. When cooked, cut into strips (it will break apart).
5. While the pasta cooks, put spinach in cream sauce. Raise heat so cream bubbles and thickens (adjust proportion of cream and bouillon as appropriate to taste).
6. Add salt and pepper
7. When pasta is ready, add salmon to spinach sauce (do not allow salmon to cook).
8. Serve with Parmesan if desired