

## SMOKED SALMON SPAGHETTI

(serves 4)

### *Lake Crystal Salt*

250g dried or chilled spaghetti

Black pepper

300g smoked salmon, cut into strips

25g salmon roe

1 tablespoon lemon juice

2 tablespoons Extra Virgin olive oil

2 level tablespoons chopped fresh chives

1 level tablespoon chopped flat leaf parsley

### METHOD

- Cook the pasta in a large saucepan of salted, boiling water according to instructions on the packet.
- Drain well.
- Return to the pan.
- Add all the remaining ingredients and blend together.
- Season to taste with *Lake Crystal salt* and black pepper.
- Divide among 4 warmed plates.
- Sprinkle with a little extra chopped chives.
- Serve immediately.

*Lake Crystal natural lake salt* - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.