Pomì
O Così. O Pomì.

Salmon, vodka and tomato juice pennette flambé



Preparation time: 15 min
Difficulty: Easy

Ingredients

- Cooking cream: 125 ml
- Dry vodka: ½ glass
- Extra-virgin olive oil: to taste
- Pennette pasta: 400 gr
- Red onion: ¼
- Smoked salmon: 200 gr

Preparation

Bring water to a boil for the pasta, in a saucepan or pan, slightly brown ¼ red onion in a little olive oil.
Add the smoked salmon coarsely divided in large chunks and let it fry slightly for two minutes.
Add the vodka and let it evaporate, but before it evaporates completely, light the vodka in the pan with a lighter.
Once the flame dies out, add the cooking cream and cook for at least one minute.
Add salt and pepper if required and set aside.
Dress and dish out the pennette, then let the **Pomì Tomato Juice** stream slowly on top.

For this recipe we used:

Strained Tomatoes ½ glass

