

# Giovannis of St Louis Farfaline Al Salome

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## **Servings: 4**

*8 ounces farfaline (or other pasta)*

*4 ounces smoked salmon*

*8 tablespoons butter*

*4 ounces heavy cream*

*4 ounces Parmesan cheese*

*pepper*

Bring four quarts of salted water to a boil. Add the pasta and cook to the desired doneness. Drain and set aside. Keep warm.

In a skillet, saute' the salmon in butter for 1 to 1-1/2 minutes or until the resulting sauce is creamy but not dry.

Add to the pasta. Let stand for 1 minute to combine flavors. Add the heavy cream and toss gently, several times over 2 minutes.

Add the Parmesan cheese and again toss gently. Sprinkle pepper on top.

(May be served as an appetizer or main dish using oil and vinegar dressing. The less expensive lox pieces found in the seafood department work just fine.)

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Per Serving (excluding unknown items): 463 Calories; 43g Fat (83.2% calories from fat); 18g Protein; 2g Carbohydrate; 0g Dietary Fiber; 130mg Cholesterol; 995mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat.