

## TAGLIOLINI PASTA WITH FRESH SALMON



### Ingredients for 6 people:

500 g di tagliolini pasta with Balsamic Vinegar Leonardi

400 g fresh salmon

2 spoons of White Balsamic Leonardi

1 spoon Balsamic Glaze with pomegranate flavor Leonardi

½ glass of white wine

2 spoons of olive oil

1 garlic clove

¼ white onion

Salt, pepper

Balsamic Vinegar IGP 7 Medals Leonardi

### Preparation :

Put in a pot the olive oil, the garlic and the onion, let them brown for two minutes, and add the white balsamic and the wine and let everything evaporate. Then put the cut salmon, cook everything for three minutes and add also the Balsamic Glaze with pomegranate. Keep cooking, mixing well, for two minutes.

In the meanwhile put some water in a pot and bring it to the boil, then salt it and add the pasta, cooking for 45 seconds. Strain the pasta and put it into the sauce with two glasses of the cooked water. Keep mixing the pasta and complete the cooking until all the liquid part will be absorbed. At the end place everything on a plate and dress with Balsamic Vinegar IGP 7 Medals or with some pearls.