

Baked pasta with salmon, basil and Raclette Le Fribourg

Informations

People : 4

Preparation : 30 min.

Cooking time : 30 min.



Ingredients

- 500 g Raclette Le Fribourg
- 600 g Spaghettini
- 300 g salmon
- A bit of basil
- 100 g butter
- 30 g pine nuts
- Salt and pepper

Preparation steps

1. Cook the Spaghettini al dente.



2. Blend the basil with melted butter and pine nuts until smooth.
3. Mix the sauce with the Spaghettini.
4. Cover them with grated raclette cheese and gratin your dish in the oven.
5. Evenly cook the salmon in a pan and season it.
6. Arrange nice pieces of salmon on top of your Spaghettini dish.

? **Tips and Ideas:** You can also use wild garlic, garden cress, or parsley for your homemade pesto!