

Red pasta with salmon and Brie de Meaux AOP, champagne sauce, served with a puff pastry heart

Informations

People : 4



Ingredients

- 200 g Brie de Meaux AOP La Réserve des Crémiers
- 600 g red pasta
- 300 g salmon
- 100 ml champagne
- 60 ml cream
- Puff pastry (cut into a heart shape)
- Mild pepper
- Salt

Preparation steps



1. Roll out the puff pastry and cut out heart shapes; cook in the oven at 200°C for about 10 minutes.
2. Cut the salmon and Brie de Meaux AOP into thin strips.
3. Cook the red pasta in boiling water.
4. Fry the cooked pasta in a hot frying pan, add the salmon and Brie de Meaux AOP and heat together for about 3 minutes.
5. Deglaze the pan with the champagne and cream, leaving to simmer until the sauce becomes creamy.
6. Arrange on a plate, in a romantic atmosphere reminding Valentine's Day, as here on a heart-shaped plate.

? **Tip:** For those who don't like Champagne, use Crémant d'Alsace for the sauce.