COOKING PASSION SINCE 1877

Smoked Salmon Pasta Bake with Ciabatta and Brie Crust

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES

COOKING TIME: 50 MINUTES

SERVES: 4-6

Ingredients

350g penne

60g butter

1 large leek, sliced

1/2 cup plain flour

5 cups milk

1/3 cup semi sundried tomatoes, thinly sliced

1 tbsp thyme leaves

Grated rind of 1 lemon

Salt and pepper, to taste

300g hot smoked salmon, skin removed and broken into chunky pieces

2 cups rough ciabatta bread crumbs

60g butter, melted

125g triple cream Brie, roughly chopped

Green salad or steamed greens, to serve

Method

Preheat the oven on CircoTherm® to 180°C.

Bring a large saucepan of water to the boil using induction setting 9. Add the penne and boil until just tender. Drain well.

Meanwhile, melt the butter in a large saucepan, add the leeks and sauté on induction setting 6 or 7 for 5 minutes or until softened. Add the flour and stir for 1 minute. Add the milk and whisk to combine, increase the heat to 7 or 8 then whisk until the sauce comes to the boil and thickens.

Stir the tomatoes, thyme, lemon and salt and pepper into the sauce, season to taste then stir through the pasta.

Pour the mixture into a 30 x 20cm Pyrex shallow baking dish. Lightly mix through the salmon chunks. Combine the crumbs with the melted butter then scatter over the pasta bake with the chopped Brie. Bake for 25-30 minutes or until heated through and the crumbs are golden. Serve immediately with salad or greens.

Notes

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