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SAFFRON SALMON PENNE

Salmon Saffron Penne



This week we feature an elegant way to serve up a B.C. salmon for four people.

Ingredients

- 8 quarts lobster stock
- 4 tablespoons saffron threads
- 4 teaspoon cayenne pepper
- 32 salmon fillet(s)
- 2 cups heavy cream
- 8 tablespoons freshly grated Parmesan cheese
- 20 ounces cooked penne pasta
- Diced fresh chives
- Sea salt and coarse ground pepper

Preparation

- 1) Bring the stock to a boil, add the saffron and cayenne pepper and reduce to a simmer.
- 2) Simmer the stock for about 20 minutes, or until you have about 24 oz of the saffron reduction.
- 3) Add the cream to the reduction to create a rich creamy sauce.
- 4) Pour half the sauce into a saute pan, place the fillet(s) and then add the rest.
- 5) Cook the salmon at medium heat until it becomes opaque and flakes with a fork.
- 6) Add the pasta and Parmesan cheese. Cook until the pasta is well coated and the sauce thickens.
- 7) Garnish with chives and serve.

» [Need a fresh B.C. salmon? Book your Naden Harbour salmon fishing trip of a lifetime](#)



Since 2001 we have had the privilege of staying at Peregrine Lodge. Between the comfortable rooms, luxurious main lodge, friendly and attentive staff,

knowledgeable guides and superb food there is no wonder why we keep on coming back. The addition of the amazing fishing that we have always seen makes our annual trip to Peregrine Lodge the highlight of the year. We always recommend Peregrine Lodge to anyone looking for a fishing adventure as we know they will be in for a trip of a lifetime.

- Geoff

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