

# three streams



serves 4 - 6

## Ingredients

500 g tagliatelle  
10 ml salt  
500 ml cream  
juice and zest of 1 lemon  
5 ml white pepper  
120 g Threestreams Cold Trout Ribbons  
1 cup blanched peas  
½ cup snap peas - cut in match sticks  
fresh micro herbs for serving

## Method

Heat some water in a pot and add 10 ml salt. Bring water to the boil and add the tagliatelle.

In a pan, heat the cream. While the cream is heating, cut ½ the trout ribbons into small bits and the other half into very thin ribbons. When the cream is bubbling, remove from the heat. Add the trout bits to the cream as well as the white pepper and lemon zest and juice. When the pasta is cooked, drain and add to the cream. Toss and spoon into 4 bowls. Add the trout ribbons on top as well as the peas and micro herbs.

Serve immediately.