

CHEF SARA RHODES

CAMPANELLE PASTA WITH CREAMY SMOKED SALMON AND VODKA SAUCE

1 lb. Campanelle Pasta
2 Tbsp. unsalted butter
1 small shallot, minced
¼ cup vodka
2 ¼ cups heavy cream
4 oz. of smoked salmon, cut into strips or flaked
Salt and pepper to taste
3 large egg yolks
2 Tbsp. minced chives



In a large pot of boiling salted water, cook the pasta, stirring occasionally, until al dente.

In a small bowl, beat the egg yolks with ¼ cup of the heavy cream until smooth and set aside.

In a large, deep skillet, heat the butter until sizzling. Add the shallot and cook over medium heat until it is golden, about 3 minutes. Add the vodka and cook until evaporated, about 1 minute. Add 2 cups of the heavy cream and simmer over medium heat until it is reduced by half, about 4 minutes. Stir in the smoked salmon and season with the salt and pepper. Remove the skillet from the heat.

Drain the pasta. Add it to the skillet and stir to coat with the vodka cream. Add the egg yolk mixture and stir over low heat until the sauce is warmed through and creamy, about 30 seconds. Season again with salt and pepper to taste.

Transfer to shallow pasta bowls and scatter the chives over top.