

SAFFRON PASTA SALAD *with* FENNEL *and* DILL HAVARTI

This pasta salad is the perfect pair for poached or grilled salmon.

Yield: 6 - 8 servings

method:

- Marinate sun-dried tomatoes in vodka and bloody mary mix for several hours, or overnight. Strain and reserve sun-dried tomatoes.
- Add saffron to 2 quarts of water and bring to boil.
- Cook pasta in saffron water for 1 - 2 minutes less than package directions for al dente.
- Drain pasta and rinse with cold water. Refrigerate pasta until assembly of salad.
- Heat olive oil in a large pan; sauté celery, onions, carrots, and garlic for 5 minutes, or until slightly softened and translucent.
- Place head of fennel over sautéed vegetables. Cover with wine and chicken stock, bring to a simmer over medium heat, and cook for 25 - 30 minutes, or until fennel is tender but still firm.
- Remove fennel from pan and cut into $\frac{3}{4}$ inch cubes.
- In a large mixing bowl, combine pasta with fennel, sautéed vegetables, sun-dried tomatoes, red onion, **Ostenbørg® Dill Havarti**, mayonnaise, dill, lemon juice, salt and pepper and toss well to combine.

ingredients:

2 ounces sun-dried tomatoes, thinly sliced
 $\frac{1}{4}$ cup vodka
 $\frac{1}{4}$ cup bloody mary mix
Pinch saffron threads
1 pound farfalle pasta
2 tablespoons olive oil
 $\frac{1}{2}$ cup celery, chopped
 $\frac{1}{2}$ cup onions, chopped
 $\frac{1}{2}$ cup carrots, chopped
2 cloves garlic, minced
1 head fennel, stalks trimmed
2 cups Pinot Grigio
2 cups chicken stock
1 medium red onion, thinly sliced
12 ounces **Ostenbørg® Dill Havarti**, cubed
 $\frac{3}{4}$ cup mayonnaise
2 tablespoons fresh dill
Juice of 1 lemon
Sea salt & black pepper, to taste