

## ***SALMON CREAM SAUCE***

- 1/4 cup dry white wine
- 1/4 cup heavy cream
- 2 tablespoons butter
- 3 oz smoked salmon
- salt
- pepper
- Nine ounces plus tortellini

In a saucepan heat white wine and heavy cream to a vigorous boil. Reduce the mixture by a little bit, adding about 2 tablespoons of butter. Stir vigorously, adding more white wine if it seems to thicken. Shred the smoked salmon into smallish bite size pieces. Stir in the salmon. Add salt and pepper to taste. Toss fresh cheese or vegetable tortellini with the sauce in the saucepan.

Serve immediately.