

CURRY TAGLIATELLE WITH ZLATIBORAC SMOKED PORK TENDERLOIN



1 PORTION:

50 g of Zlatiborac smoked pork tenderloin

125 g of tagliatelle pasta

1 dl of cooking cream

¼ teaspoon of curry powder

Salt to taste

Chives for decoration

Preparation:

Cook the pasta in salted boiling water. Heat the cooking cream in a pan and add curry, salt and Zlatiborac smoked pork tenderloin cut into strips. After that add tagliatelle and boil for another minute or two, to allow the tastes to unite. Serve the dish and decorate it with chives.