

Level: Master's

## RECIPE 2

### Tagliatelle and Lemon-Cream Sauce with Asparagus and Peas

This dish is easy enough to pull together on a weeknight, but special enough to serve company. Egg noodles cook quickly and have a light, delicate quality that complements the cream sauce; you can substitute fettuccine, pappardelle, or any wide, flat ribbon noodle. To trim the asparagus, gently bend each spear until it breaks; discard the tough end. Draining the hot cooked asparagus and pasta over the frozen peas in a colander is an easy way to warm the peas. Use a vegetable peeler to shave the cheese.

#### Ingredients

- 3 quarts plus 2 cups water, divided
- 1 cup frozen peas
- 1 pound asparagus, trimmed and cut into 1-inch pieces
- 2 1/2 teaspoons salt, divided
- 12 ounces tagliatelle egg noodles
- 2 tablespoons butter
- 1/4 cup finely chopped shallot
- 1 garlic clove, minced
- 1 cup heavy whipping cream
- 1/2 teaspoon cornstarch
- 2 tablespoons fresh lemon juice
- 1/4 teaspoon black pepper
- 1/2 cup (2 ounces) shaved Parmigiano-Reggiano cheese

Bring 3 cups water to a boil.

While water comes to a boil for the pasta, place frozen peas in a large colander in the sink. Bring 2 cups water to a boil in a large sauté or frying pan. Add asparagus to pan; cook 1 minute or until crisp-

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## The Dish

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tender. (Cooking time depends on the thickness of the asparagus; thick stalks may need another minute or two.) Drain asparagus over peas in colander; run cool water over the asparagus.

Add 2 teaspoons salt and pasta to boiling water. Cover pan briefly until the water returns to a boil. Uncover pan, stir pasta, and cook 4 minutes or until al dente. Drain hot pasta over peas and asparagus in the colander.

While the pasta cooks, wipe the sauté or frying pan with a paper towel. Heat the pan over medium heat. Add butter to pan; cook until butter melts. Add shallot; cook 3 minutes or until softened. Add garlic; cook 30 seconds. Add cream and cornstarch, stirring with a whisk; bring to a boil. Cook 4 minutes or until slightly thickened, stirring constantly with a whisk. Remove from heat, and stir in juice, 1/2 teaspoon salt, and pepper. Add cooked pasta mixture to pan, and toss gently to combine. Serve with cheese. **Yields 4-6 servings.**

### Extra credit

Use Meyer lemons instead of regular lemons, if you find them. These lemons are a cross between an orange and lemon, so their juice is sweeter and less acidic than the standard variety. Because Meyers have subtler flavor than standard lemons, add an extra tablespoon of juice to the sauce.