



Pasta 'Priminverno'

Serves 4

1 Pack	Short Cut Pasta like Penne or Fusilli
1 Tbl.	Good Quality Olive Oil
150 gr.	Coppa Piacentina D.O.P.
½ pc.	Red Onion – Diced
½ Pc.	Fennel – Diced
½ Bunch	Asparagus – cut into ¼” long pieces
100 ml.	Fresh Peas
2 pcs.	Baby Carrots – Cut Into Thin Ribbons With A Peeler
100 ml.	Fresh Fava Beans – Blanched and Peeled
250 ml.	Grape Tomatoes – Cut Into Quarters
4 Tbsp.	Good Quality Olive Oil
1 Bunch	Basil – Roughly Chopped
½ Bunch	Italian Parsley – Washed, Picked And Roughly Chopped
100 ml.	Taleggio D.O.P. - Diced Small
50 ml.	Parmigiano Reggiano D.O.P. – Grated

1. Bring a large pot of salted water to a boil and cook pasta until al dente.
2. While the pasta cooks, place 1 tablespoon of olive oil and the diced Coppa into a large frying pan over medium heat.
3. Cook the Coppa gently until soft, about 2 minutes, it should not be fried.
4. Add the red onion and cook until the onions are soft, about 1 minute.
5. Add the diced Fennel and cook one more minute.
6. Add the asparagus, peas and carrot ribbons and cook another 2 minutes.
7. Add the Fava beans and the tomatoes to the pan along with 4 Tbsp. very good olive oil, basil, parsley, and 4 oz of the pasta cooking water.





8. Turn the heat down on the vegetables and allow to gently simmer while you strain your pasta, reserving some of the pasta water.
9. Once the pasta is strained, add it to the frying pan of vegetables and toss, there should be a little bit of the pasta water still in the pan.
10. Add the diced Taleggio and Parmigiano to the pasta and toss or stir thoroughly.
11. The liquid in the pan should mix with the cheeses and make a thin sauce that coats the pasta, if it is too thick, add a little more pasta water and toss.
12. Check the pasta for seasoning and add salt or pepper if needed.
13. Serve immediately.

Recipe by
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