



PASTA WITH ASPARAGUS *(serves 4)*

Recipe by KATHRYN JOEL

320 g (1 lb) dried tagliarini or tagliatelle

675 g (1 ½ lbs) asparagus (choose asparagus with thin stalks)

Zest and juice of 1 lemon, or to taste

1 cup dry white wine

1 cup whipping cream

4 cloves garlic, whole and peeled

40 g (3 tbsp) butter, diced and chilled, we use unsalted butter

¾ cup Parmesan, freshly grated, we use Parmigiano Reggiano or use Gran Padano

Handful fresh herbs (Basil, Tarragon or Mint, or a combination), chopped

Extra virgin olive oil and a knob of butter

Kosher or sea salt, and freshly ground black pepper

- Place a large pot of generously salted water on a high heat for cooking the asparagus and the pasta.
- Break off the woody ends of the asparagus, then cut the stalks into 2 cm (3/4 inch) slices, on the diagonal, reserving the tips separately.
- Blanch the asparagus stalks for about 1 minute, until just al dente. Use a slotted spoon to drain and set aside.
- Blanch the tips for a few seconds, and set aside.
- Making Cream Sauce: Meanwhile add the lemon juice, zest and 1 cup of the white wine to a wide pan and bring to a boil.
- Boil until reduced to about ¼ cup, approximately 10 minutes.
- Gradually whisk in the whipping cream, add the whole garlic cloves and bring to a simmer. Reduce until thickened, about 5 minutes. Season to taste with salt and pepper
- Maintaining a gentle simmer, remove and discard the garlic cloves and gradually whisk the diced butter into the sauce. Add the grated parmesan, stirring to combine, and season to taste with salt and pepper.

- Cooking Pasta: Meanwhile cook the pasta according to the directions on the package, just until al dente.
- Sautéing Asparagus: Heat some olive oil and a knob of butter in a sauté pan, then briefly warm the asparagus stalks, seasoning with salt.
- Combine Sauce with Asparagus: Add the asparagus stalks to the cream sauce. Set the sauté pan aside to warm the asparagus tips to finish.
- Finish & Serve: Once the pasta is al dente, reserve a cup of the cooking water and drain.
- Toss the drained pasta with the sauce over a gentle heat, adding a few tablespoons of pasta cooking water as needed, and the chopped herbs. Quickly warm the asparagus tips, and serve the finished pasta tossed and garnished with the asparagus tips.

EQUIPMENT

Cutting boards and knives

Measuring cups and spoons

Large pot for cooking pasta and asparagus

Wide pan, for sauce

Sauté pan for asparagus

Whisk