

CORKSCREW PASTA WITH PEAS AND PROSCUITTO

2 LBS OF ENGLISH PEAS IN THE POD
1 LEEK
1/2 LB OF PROSCUITTO
1 PACKAGE OF IMPORTED CORKSCREW PASTA
BUTTER
OLIVE OIL
1 CUP OF FRESHLY-GRATED PARMESAN
FRESH MINT, PARSLEY AND CHIVES

BRING PASTA WATER TO A BOIL. MEANWHILE...

SHELL THE PEAS. YOU SHOULD HAVE ABOUT 1 1/2 CUPS. A LITTLE LESS, A LITTLE MORE. DOESN'T MATTER.

TRIM THE LEEK, SLICE LENGTHWISE AND WASH OUT GRIT UNDER LUKEWARM RUNNING WATER. SLICE LENGTHWISE INTO THIN STRIPS. CUT STRIPS CROSSWISE INTO 2-INCH PIECES.

STACK THE PROSCUITTO LIKE LEAVES OF A BOOK, ROLL IT LIKE A CARPET AND USING A SHARP KNIFE CUT IT CROSSWISE INTO 1/4 INCH STRIPS. SEPARATE THE STRIPS AND RESERVE IN A BOWL.

WHEN THE WATER IS BOILING, SALT GENEROUSLY AND ADD THE PASTA. COOK UNTIL A BIT UNDERDONE. BEFORE DRAINING THE PASTA, SCOOP UP A CUP OF PASTA WATER, CATCHING AS MUCH OF THE FROTHY STARCH WHICH HAS RISEN TO THE TOP. DRAIN PASTA IN A COLANDER.

RETURN POT TO STOVE OVER A MEDIUM FLAME. ADD 3 TBSPS OF OLIVE OIL AND 3 TBPS OF BUTTER.

WHEN THE BUTTER HAS MELTED, ADD LEEKS, PEAS AND PROSCUITTO. COOK FOR ONE MINUTE, STIRRING FREQUENTLY. GRIND IN A GENEROUS AMOUNT OF FRESH PEPPER. ADD THE DRAINED PASTA, 1/2 CUP OF PARMESAN AND 3/4 CUP OF PASTA WATER.

RAISE HEAT TO HIGH AND STIRRING CONSTANTLY WITH A WOODEN SPOON OR, BETTER STILL, A WOODEN FORK, COOK THE PASTA TILL THE SAUCE REACHES A CREAM-LIKE CONSISTENCY. ADD MORE PASTA WATER IF NECESSARY.

SPOON INTO A WARM SERVING BOWL. TOSS WITH CHOPPED CHIVES, PARSLEY AND TORN MINT. SERVE WITH EXTRA PARMESAN ON THE SIDE.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A.

I'M GOING OFF REGION BUT STAYING IN ITALY - THE 2012
ROAGNA LANGHE BIANCO. THIS IS 90% CHARDONNAY WITH 10%
NEBBIOLO BLENDED IN. IT HAS A GREAT COMBO OF RICHNESS
AND BACKBONE. \$18