
RECIPE OF THE WEEK

Tagliatelle with Peas & Speck

When peas are in season in mid Summer this recipe is hard to beat for simplicity and flavour. I like the smokey hit and value of Speck but you can use Parma Ham for it's natural sweetness.

With a little ingenuity you can get creative and use lemon peel and ricotta instead of speck or Parma Ham or you can go a bit more countryside and add some pigeon



breasts or Webbs lettuce.

Whatever your variation, use decent olive oil and fresh herbs since freshness is the essence of Summer.

480g tagliatelle della Zia
200g fresh peas, podded weight
50ml olive oil, plus extra for drizzling
1 garlic clove, crushed
handful freshly chopped spearmint
handful freshly grated Grana Padano

100g Speck, thinly sliced
alternatively 200g ricotta or Mozzarella
Bufala di Campagne shredded by hand
splash of good olive oil
Trapani sea salt & freshly ground black pepper

Bring a medium pan of salted water to the boil. Add the peas and cook for 2-3 minutes with a bit of lemon peel thrown in. Drain and plunge into iced water in a colander then leave to drain.

Heat the olive oil in a pan over a low heat and add the garlic. Heat for barely a minute, then add the drained peas and cook for a further 2-3 minutes. Remove from the heat and set aside.

Bring a large pan of salted water to the boil and cook the tagliatelle until al dente.

Drain and add to the pea mixture. Toss well, then season to taste and add the chopped mint and drizzle of olive oil.

Sprinkle with Grana Padano and toss in the speck and twizzle with a fork into nests before serving.

If using ricotta omit the Speck and add a zesting of lemon peel. For super delux use a large ball of fresh buffalo mozzarella di campagne.

Serves 4.

To download this recipe go to www.squisito-deli.co.uk
