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**TEST KITCHEN**



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## Tagliatelle with Prosciutto and Peas

SERVES 4 TO 6

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*We prefer imported Prosciutto di Parma or domestically made prepackaged Volpi Traditional Prosciutto. If using slice-to-order prosciutto, ask for it to be sliced 1/16 inch thick. Look for a hard Gruyère that is aged for at least 10 months and use a rasp-style grater or the small holes of box grater to grate it. Tagliatelle is a long, flat, dry egg pasta that is about 1/4 inch wide. If you cannot find tagliatelle, substitute pappardelle.*

**6 ounces thinly sliced prosciutto**

**1 tablespoon unsalted butter**

**1 shallot, minced**

**Salt and pepper**

**1 cup heavy cream**

**1 pound tagliatelle**

**1½ cups frozen petite peas, thawed**

**1 ounce Parmesan cheese, grated (½ cup)**

**1 ounce Gruyère cheese, grated (½ cup)**

**1.** Slice 5 ounces prosciutto crosswise into ¼-inch-wide strips; set aside. Mince remaining 1 ounce prosciutto. Melt butter in 10-inch skillet over medium-low heat. Add shallot and ¼ teaspoon salt and cook until softened, about 2 minutes. Stir in cream and minced prosciutto and bring to simmer. Cook, stirring occasionally, until cream mixture measures 1 cup, 5 to 7 minutes. Remove pan from heat and cover to keep warm.

**2.** Meanwhile, bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Reserve 2 cups cooking water, then drain pasta and return it to pot.

**3.** Add 1 cup reserved cooking water, cream mixture, prosciutto strips, peas, Parmesan, Gruyère, and 1 teaspoon pepper to pasta. Gently toss until pasta is well coated. Transfer pasta to serving bowl and serve immediately, adjusting consistency with remaining reserved cooking water as needed.