



TAGLIATELLE CON PISELLI E ASPARAGI (Fresh Pasta Peas and Asparagus)

Ingredients:

For the Pasta:

- g.300 flour
- 3 eggs
- Extra Virgin olive oil

For the Sauce:

- 500 gr. fresh asparagus
- 300 gr. shelled peas
- 1 onion
- zest of one lemon
- grated parmigiano
- extra virgin olive oil
- salt and pepper

Directions:

For the pasta:

Place the flour in a large bowl and put the eggs, oil in the centre. Mix thoroughly and then turn onto a board. Knead by hand until smooth. Roll thinly with a rolling pin, then cut into strips.

For the sauce:

Cut the tops from the asparagus stems. Slice the asparagus stems lengthwise into 4 pieces. Boil the stems in salted water until tender and remove. Using the same water, boil the tops briefly and remove. Reserve the water.

Finely chop the onion and brown it lightly in a little extra virgin olive oil. Add the asparagus stems and cook for a few moments, Add a little of the reserved water and the peas. Cook until almost tender. Add the asparagus tops, grated lemon zest, salt and pepper to taste. Cook until all vegetables are tender.

In the meantime boil the tagliatelle in the rest of the reserved water, Add more water if necessary. Drain and combine with the vegetables. Sprinkle with grated parmigiano.