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 RECIPE

## Tagliatelle with asparagus and parma ham recipe

By Angela Hartnett

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**T**his quick and easy pasta dish is a testament to the belief that when it comes to showing off produce in its prime, simplicity is best.

## Tagliatelle with asparagus and parma ham recipe

### Timings

Prep time: 5 minutes

Cooking time: 20 minutes

### Serves

Three to four as a starter

### Ingredients

1 bunch of asparagus, woody ends removed

400g dried egg tagliatelle

2 tbsp olive oil

25g butter

1 garlic clove, finely chopped

200ml double cream

Handful of chopped parsley

Grated parmesan, to serve

8 slices of Parma ham

### Method

- 1 Slice the asparagus spears diagonally into 4-5cm pieces, leaving the tips whole.
- 2 Bring a large pan of salted water to the boil and blanch the asparagus until just cooked. Lift out and allow to cool.

- 3 Bring the water to the boil again and add the tagliatelle (topping up the water if necessary). Cook as per the packet instructions. Drain, reserving a cup of the cooking water.
- 4 Meanwhile, prepare the sauce. In a pan big enough to hold the cooked pasta, add the olive oil, butter and garlic and sauté for two minutes. Add the asparagus and toss with the garlic. Add the double cream and reduce by a third.
- 5 Add the drained pasta to the cream mix along with a ladleful of the cooking water to loosen the sauce to your liking. Finish with the chopped parsley.
- 6 Serve immediately with the parmesan and Parma ham tossed through the sauce.

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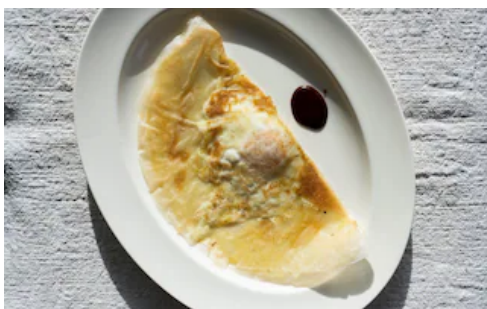
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