

# Tagliatelle Al Limone

**Category:** Pasta

**Servings:** 2

**Rating:** 10

**Source:** Ian and Steph Smith

## Description:

Rich, but oh so good!

This tastes best when served with sourdough bread and butter and an Italian wine like a Barolo or Valpolicella Ripassa.

## Ingredients:

lemon peel	1/2, grated
parsley	2 tablespoon chopped
egg	1 yolk
cream	1/2 cup
parmesan cheese	1/4 cup
butter, unsalted	1 tablespoon
mushroom	1 cup, sliced thinly
prosciutto	3 ounce chopped
peas	1/4 cup
lemon juice	2 tablespoon
sub-recipe	Egg Pasta, cut as Fettucine
white pepper	to taste

## Instructions:

Chop the parsley and mix with grated lemon peel. In a separate bowl, combine the egg yolk and parmesan cheese and stir in 1/3 cup of cream .

Melt the butter and sauté the mushrooms until they are just starting to wilt, about 3 minutes. Add the prosciutto and continue cooking until it turns color, about 2-3 more minutes. Warm the peas in the microwave and stir them into the prosciutto mixture. Turn off the heat and add the lemon juice.

Cook and drain the pasta. Add it to the prosciutto mixture and stir the cream sauce into the hot pasta. Add more cream to get the right consistency. It is important that the pasta be served a touch soupy as it absorbs quite a bit of liquid over the course of the meal. The dish is not as tasty if it is dry. Stir in white pepper to taste and salt if required.

Serve the pasta in individual plates and sprinkle with the parsley mixture. Pass more parmesan, if desired.