

VINCENZO BUONASSISI

THE
PASTA
CODEX

1001 RECIPES

• SPAGHETTI •

• MACCHERONI •

• TAGLIATELLE •

• GNOCCHI •

• TORTELLINI



RIZZOLI
NEW YORK

TAGLIATELLE ALLA CORTINESE
*CORTINA-STYLE TAGLIATELLE WITH MUSHROOMS,
PEAS, CREAM, AND PROSCIUTTO*

3½ cups unbleached all-purpose flour	½ cup heavy cream
4 large eggs	4 ounces tomatoes, pureed with a food mill
Salt	Grated nutmeg
4 tablespoons unsalted butter	Paprika
¾ cup sliced mushrooms	Ground cayenne pepper
¼ cup prosciutto cut into strips	1 cup grated Parmigiano Reggiano
¾ cup peas	

Make an egg pasta dough with the flour, the eggs, a pinch of salt, and as much warm water as needed to make a tender dough. Roll out and cut into noodles about ½ inch wide. In a saucepan, melt the butter. Add the mushrooms and cook until softened, then add the prosciutto and peas. When the peas are tender add the cream, stir to combine, and add the tomatoes. Season with nutmeg, paprika, salt, and cayenne pepper. Cook the pasta in a generous amount of lightly salted boiling water, drain, and serve with the sauce. Serve the grated Parmigiano on the side.