



Tagliatelle with Prosciutto di Parma, Birra Moretti, Zucchini Flowers, Mascarpone & Aged Balsamic by Luca Ciano

INGREDIENTS

- 300g 'Chef Luca Ciano' fresh Tagliatelle or 400g dry pasta of your choice
- 80g Prosciutto di Parma, thinly sliced & cut into 2cm strips
- 1/2 bunch spring onion, thinly chopped
- 1 punnet zucchini flowers, zucchini sliced and flowers torn
- ½ bottle - Birra Moretti
- 120g mascarpone cheese
- 50g Parmigiano Reggiano, grated
- 25ml extra virgin olive oil
- 40ml aged balsamic vinegar, good quality
- Salt & Pepper



Serves: 4



Prep Time: 15 min



Cooking Time: 10 min

METHOD

1. Bring Plenty of water to the boil, when boiling add salt (about 3-4lt water and 7gr salt per lt)
2. Meanwhile add 2 tbsp of oil into a large frying pan, add zucchini and cook for 2 minutes, then add prosciutto di Parma and cook for 2 more minutes. Add beer and reduce by half.
3. Add pasta to the boiling water and cook for 1-2 minutes
4. Drain pasta and toss in the pan for 1 minute, then add mascarpone cheese and toss for 1 minute, last add zucchini flowers.
5. Serve with a drizzle of aged balsamic and grated parmesan cheese



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