

Tagliolini alla Monferrina

Fresh pasta Monferrato style

Ingredients for 4 people

500 g fresh, narrow egg noodles

1 bunch (about 700 g) green asparagus trim, cut off the tips about 5 cm long. Cut the rest of the spears into 1 cm pieces. Blanch both for 2 minutes in boiling salted water, drain (setting a little cooking water aside) and refresh briefly in cold water.

100 g bacon cut into fine strips and fry with
1 chopped garlic clove and
a knob of butter in a frying pan; add a little asparagus water and the asparagus. Steam briefly. They should still have some bite. Set aside.

3 fresh egg yolks beat and mix with
100 g cream and
5 tbsp grated Parmesan thoroughly. Season with
Salt and generously with
Pepper to taste.

Cook the pasta al dente. Set aside a little cooking water before draining. Warm the asparagus and bacon mixture again. Put the drained pasta back into the pot and mix it quickly with a generous dash of olive oil. Then stir in the egg mixture vigorously and quickly. It should get hot together with the pasta, but the eggs must not set. Then fold in half the asparagus and scatter the other half over when serving. If the mixture seems a little dry, add some olive oil and cooking water.

The original recipe by Claudia Verro from Neive is of course made with home-made, fresh egg noodles. To a kilo of flour she takes 30 egg yolks! Do use your own pasta recipe, or buy fresh narrow noodles. If it has to be quick, take a packet of linguine.

VERONICA'S TIP

To present the dish more attractively, keep the asparagus tips and the pieces separate and put only the tips on the pasta at the end.

