

Creamy linguine with ham, lemon & basil



Prep: 10 mins
Cook: 15 mins



Easy



Serves 6

Ingredients

400g linguine or spaghetti

90g pack prosciutto

1 tbsp olive oil

juice 1 lemon

2 egg yolks

3 tbsp crème fraîche

large handful basil leaves

large handful grated parmesan, plus extra to serve, if you like

Method

Step 1 Cook the linguine. Meanwhile, tear the ham into small pieces and fry in the olive oil until golden and crisp.

Step 2 Drain the pasta, reserving a little of the cooking water, then return to the pan. Tip in the cooked ham. Mix together the lemon juice, egg yolks and crème fraîche, then add this to the pan along with the basil and Parmesan. Mix in with tongs, adding a little of the cooking water, if needed, to make a creamy sauce that coats the pasta. Serve with extra Parmesan grated over the top, if you like.

