

SEPTEMBER RECIPE

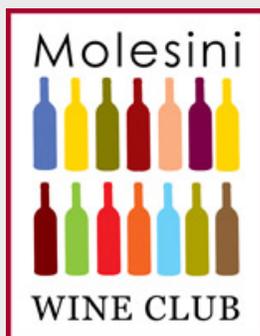
RECOMMENDED PAIRING: 2012 FONTERUTOLI CHIANTI CLASSICO GRAN SELEZIONE

INGREDIENTS

- 12 Asparagus Stalks
- 3 Tbsp of "Squacquerone"
OR Philadelphia Cheese
- 3 Tbsp Extra Virgin Olive Oil
- Salt & Pepper *to taste*
- 150g Pork Cheek, diced (ok to use bacon also)
- 1/4 cup white wine
- 200g Tagliatelle Pasta
- 150g Cherry Tomatoes, cut into fourths
- Pecorino Stravecchio, aged 6-12 months preferred, freshly shaved

SERVING SIZE

2 people



TAGLIATELLE WITH ASPARAGUS CREAM SAUCE



HOW TO PREPARE

Snap the woody ends off the asparagus stalks and boil in salted water, until soft. Drain and allow to chill. Trim off the tips of the asparagus and place aside for garnishing.

Blend the remaining asparagus stalks in a blender and add the 'squacquerone' cheese and extra virgin olive oil. Blend until a homogenous cream exists. Salt & pepper to taste.

In a pan, cook the Pork Cheek without adding oil or butter. When the fat begins to melt away, add a little white wine and continue cooking, until the bacon is crunchy. Remove the bacon and allow to drain on a paper towel lined plate.

Boil the tagliatelle in salt water until 'al dente.' Drain the noodles and toss with the asparagus cream and tomatoes. Plate the pasta and garnish with crispy Pork Cheek and asparagus tips. Finish with freshly shaved Pecorino. Enjoy!