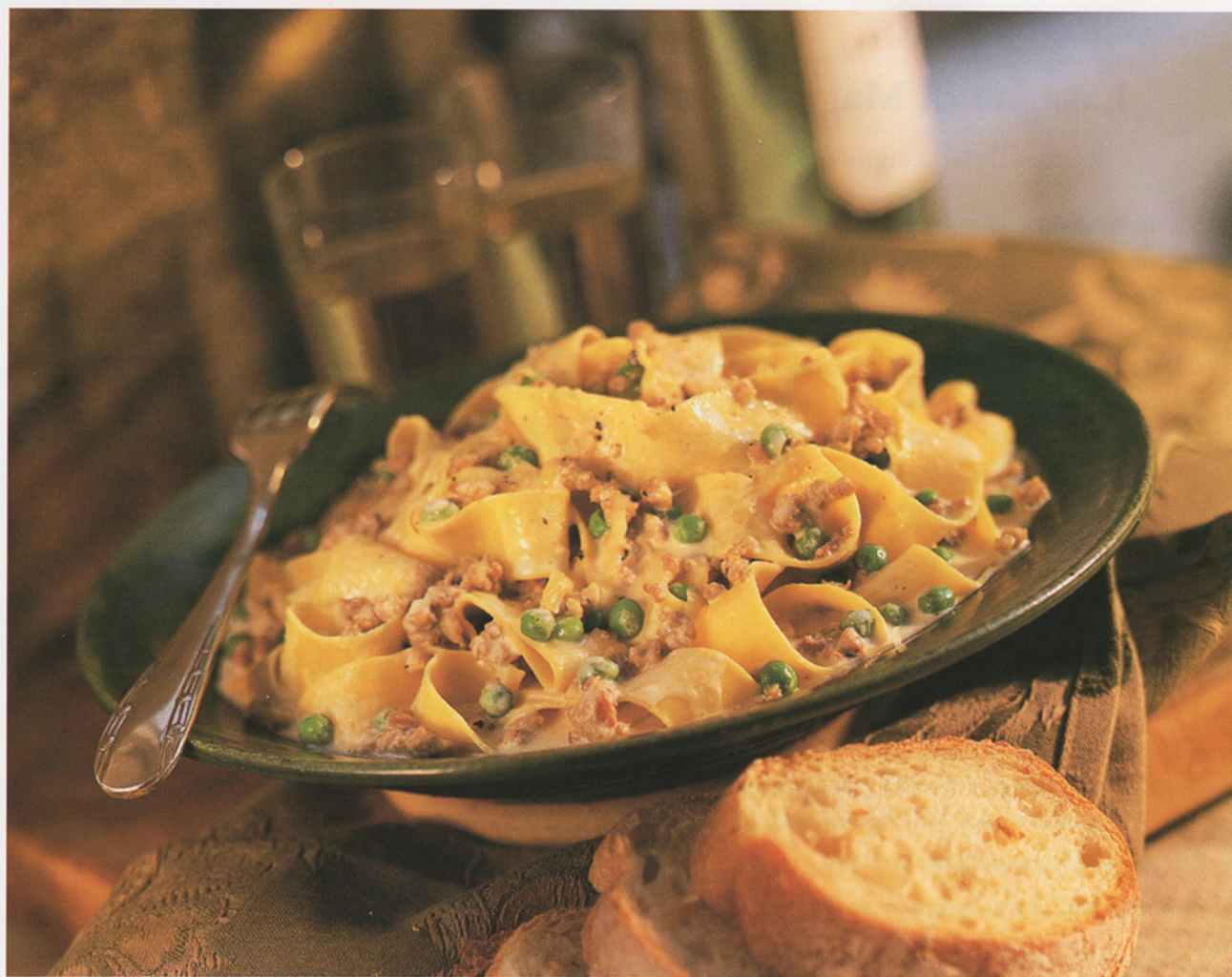




Lombardia

Pappardelle con Salsiccia e Piselli

pappardelle with sausage and peas

Pappardelle are broad ribbons of fresh egg pasta. If you like, cut them with a fluted pastry wheel for an attractive appearance.

PASTA DOUGH (ABOUT 1 LB/500 G)

2½ cups (12½ oz/390 g) unbleached all-purpose (plain) flour

4 eggs

SAUCE

½ lb (250 g) pork sausages, casings removed

1 cup (8 fl oz/250 ml) heavy (double) cream

½ cup (2½ oz/75 g) shelled tiny peas

salt and freshly ground pepper to taste

½ cup (2 oz/60 g) grated Parmigiano-Reggiano cheese

☞ To make the pasta dough, follow the directions on page 249, using the quantity of ingredients given. Roll out by hand or by machine. Cut into strips 1 inch (2.5 cm) wide and 4 inches (10 cm) long.

☞ To make the sauce, warm a large nonstick frying pan over medium heat. Add the sausage meat and cook, stirring to break up any lumps, until no longer pink but not browned, about 5 minutes. Using a slotted spoon, transfer to cutting board and chop finely.

☞ Wipe out the pan and place over medium heat. Return the sausage to the pan along with the cream and bring to a simmer. Cook until the cream thickens, about 5 minutes. Add the peas, salt, and pepper and simmer until the peas are tender and the flavors are blended, about 5 minutes longer.

☞ Meanwhile, bring a large pot three-fourths full of water to a boil. Add the pasta and salt and cook, stirring frequently, until al dente. Drain well.

☞ Place the pasta in a warmed shallow serving bowl. Add the sauce and toss to mix evenly. Add the cheese and toss again. Serve immediately.

serves 6–8