

Tagliatelle with fresh figs, prosciutto and Parmigiano Reggiano

Makes 4 servings

2 tablespoons unsalted butter

1 pound fresh figs, trimmed and quartered lengthwise

2 tablespoons minced shallots

1 teaspoon garlic, minced

Kosher salt to taste

Freshly ground black pepper

½ teaspoon freshly grated lemon zest

1 teaspoon chopped fresh thyme

1 pound hand made tagliatelle noodles

4 ounces thinly sliced prosciutto, cut into ½ inch strips

¼ cup freshly grated Parmigiano Reggiano, plus extra for grating

4 ounces mascarpone cheese

1. Melt the butter in a large sauté pan over medium-high heat. Add the figs and without moving the pan, sear on one side until golden brown. Add the shallots and garlic and cook 2 minutes, tossing occasionally. Season with salt

and pepper and add the lemon zest and thyme. Remove from the heat, but keep warm.

2. Bring a large pot of salted water to a boil. Add the pasta and cook, stirring constantly, until the water returns to a boil. Boil 2-3 minutes and then scoop out the pasta and put into the pan of figs with $\frac{1}{2}$ cup pasta water, the prosciutto and $\frac{1}{4}$ cup parmesan cheese. Toss well. Season with salt and pepper.
3. Serve in warm pasta bowls with a spoonful of mascarpone on top. Offer extra parmesan cheese on the side.