



Lemon Pasta Alfredo with Prosciutto & Eschallots

NIBBLEDISH CONTRIBUTOR

Ingredients

-500gms Orecchiette Pasta -400mls of Thickened Cream -1 cup of finely grated Grana Padano Cheese -2 teaspoons of finely grated Lemon Rind -Juice of half a Lemon -8 slices of Prosciutto cut into shreds -1 cup of chopped Eschallots -Shaved Grana Padano & a good drizzle of best Olive Oil for presentation -Salt & Pepper

Instructions

Big pot of boiling salted water to start. Throw in your pasta to cook and give it a good stir. Cook until al dente. In a heavy based fry pan pour in the cream, add a good pinch of salt flakes and a good grind of black pepper. Bring to a simmer slowly. When the cream is simmering add the grated Grana Padano, grated lemon rind, lemon juice and simmer for another two minutes or so. Sauce should not be too thick in texture. Taste for seasoning. Drain pasta well. Stir all of the sauce into the pasta with the Prosciutto, Eschallots and allow to sit for a minute so that the pasta is able to absorb some of the sauce. Dress with shaved Grana Padano and drizzle with good olive oil. We added extra ground black pepper at this stage.