

Tagliatelle con Prosciutto e Limone

(Tagliatelle with Prosciutto and Lemon)

375g pkt Fresh Latina Pasta
330mL Carton Cream
Rind of 1 Lemon (chopped finely)
100g sliced Prosciutto (chopped)
150g Parmesan Cheese

Method:

1. Bring a large pot of water to the boil.
2. Add a pinch of salt and cook pasta according to the directions on the packet.
3. In a separate frypan add the prosciutto and the lemon rind, cook for about 3 – 4 minutes then add the cream, mix well.
4. Drain the pasta and add to the frypan with the parmesan cheese, mix well.
5. Serve with freshly cracked pepper.