



Pasta with Pea Puree and Crispy Pork, adapted from “Flour + Water, a Cookbook,” by Thomas McNaughton

serves 4 on its own, 6 within a multicourse meal

for the pea puree

1 cup English peas
2 tablespoons whole milk
Salt to taste

for the pasta

1 and 1/2 cups dried pasta
3 tablespoons prosciutto or bacon ends, thickly sliced
1 tablespoon minced green garlic, or 1 and 1/2 teaspoons minced garlic
3 spring onions, diced into 1/4-inch sized pieces
1/4 cup of chicken stock
1/2 - 1 cup English peas
2 tablespoons of butter
Juice from 1/4 of a lemon
Salt and pepper, to taste
Freshly grated Parmigiano-Reggiano, for finishing

Note from Chérie: This recipe can be thrown together on a whim. Feel free to eyeball amounts and be sure to taste frequently throughout the cooking process.

To make the puree, blanch the peas in heavily salted boiling water for about 1-2 minutes. Transfer to an ice bath to let cool. Once cool, transfer the peas to a blender and blend until creamy, along with milk and a pinch or two of salt. Keep stored in the fridge while you prepare the pasta water and sauce.

Bring a large pot of heavily salted water to a boil. Meanwhile, heat a saute pan with olive oil over medium heat, adding prosciutto or bacon ends once warm. Cook for about 3-5 minutes to crisp. (This step infuses the oil with flavor that will permeate the entire dish.)

Turn the heat down to medium-low and add the garlic and spring onions, stirring occasionally until the vegetables are translucent, about 5-8 minutes.

Add the chicken stock and turn the heat back up to medium to reduce the stock to about half its original volume. While reducing, add dried pasta to the pot of now boiling water and cook for roughly half the designated package time.

Add the peas, pea puree, butter, pasta, and 1/4 cup pasta water to your pan of sauce. Stir to combine. Slowly add more pasta water in roughly 1/4 cup increments until your pasta is just a bit too al dente for your liking (roughly 2-3 minutes and one additional 1/4 cup, depending on your pasta shape and thickness). Turn off the heat, and pour into a large mixing bowl or serving plate, adding lemon juice, parmesan, and any additional salt and pepper to taste.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)