

SCHRAMSBERG

RECIPE

PANCETTA AND PEA PASTA

*Recipe by Natasha Bull
Salt and Lavender*

PAIR WITH:
BLANC DE NOIRS

INGREDIENTS

8 ounces uncooked linguine
1 (4.4 ounce) package diced pancetta
2 cloves garlic minced
1 cup half-and-half 1 dash Italian seasoning
1 cup peas (fresh or frozen)
½ cup freshly grated parmesan cheese
Pepper to taste



PREPERATION

- Boil a large, salted pot of water for the pasta.
- Cook al dente according to package directions.
- Meanwhile, in a skillet, fry the pancetta over medium-high heat until nice and crispy (about 10 min.).
- If there is a lot of fat left over, drain the majority of it, leaving about 2 teaspoons for flavoring.
- Add the garlic to the pan and cook for about 30 seconds, then add the half-and-half, Italian seasoning, and peas.
- Let the sauce bubble for a few minutes, then drain the cooked pasta and add it to the skillet, along with the parmesan.
- Toss the pasta with the sauce and let it cook for a few more minutes, tossing often (turn heat down to medium/med-low). This will help more of the starch to release from the pasta, so the sauce thickens up a bit more.
- Serve immediately with fresh cracked pepper if desired.