



Pasta with Parmigiano Cheese, Panna, Prosciutto & Piselli

Introducing Pasta Quattro P's, a delightful blend of Parmesan cheese, Panna (cream), Prosciutto (ham), and Piselli (peas). The '4P' highlights the quartet of simple yet exquisite ingredients and captures the essence of a dish cherished by both young and old. However, my daughter Iris proposes a playful twist: a 'Pasta 5P,' adding pollo (chicken) as a fifth ingredient. This whimsical suggestion promises a new taste adventure—maybe!

This recipe offers a versatile summer variant ideal for serving lukewarm or cold the next day—surprisingly refreshing! Of course, it's equally delicious served warm, perfect for those who can't wait to dig in.

Ingredients (4 Servings)

Shopping List

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| ☐ 400 g of Pasta Armando Penne | ☐ 200 g of Fresh or frozen peas depending on the season |
| ☐ 150 g of Thick sliced cooked ham cut into cubes | ☐ 200 g of Cream |
| ☐ Grated Parmigiano Reggiano Parmesan cheese | ☐ Salt |
| ☐ Pepper if you like (then it really would be 5P) | |

Preparation

Fill a large pan with water to cook the pasta. Add salt when it begins to boil and then add the peas. Cook them for around ten minutes.

Meanwhile, in a large frying pan, lightly brown the cooked ham in a splash of olive oil and then add the cream and allow to cook for a few minutes. Add some of the Parmigiano Reggiano, mix and remove from the heat.

Add the pasta to the peas and cook together.

Drain the pasta *al dente* and the peas and add these to the sauce.

Mix well and serve hot, lukewarm or cold the following day.