



Pasta 4P

Here's the recipe for Pasta 4P: Parmesan cheese, Panna (cream), Prosciutto (ham) and Piselli (peas).

You'll have already noticed that the "4P" in the title, in fact, refers to the four the ingredients in this simple dish that's loved by both young and old, with the exception of my daughter Iris, obviously. Iris has pointing out that were we to change it to pasta 5P, with *pollo* (chicken) the fifth 5, then maybe (and I stress, just maybe) she would try it... without the other 4 Ps though!

But let's get back to the recipe. I've prepared a summer version, to be served lukewarm (in reality also cold, try it the following day, it's really good). But there's nothing to stop you from eating it hot too.

Ingredients (4 Servings)

Shopping List

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|--------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| <input type="checkbox"/> 400 g of Pasta Armando Penne | <input type="checkbox"/> 200 g of Fresh or frozen peas depending on the season |
| <input type="checkbox"/> 150 g of Thick sliced cooked ham cut into cubes | <input type="checkbox"/> 200 g of Cream |
| <input type="checkbox"/> Grated Parmigiano Reggiano Parmesan cheese | <input type="checkbox"/> Salt |
| <input type="checkbox"/> 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.