

PENNE WITH PROSCIUTTO AND PEAS

MAKES 8 SERVINGS

The Italian word for colander or strainer is *scolapasta*, which is a shortened version of “drain the pasta.” In the Brooklyn Sicilian dialect of Mike’s grandparents, this word is pronounced “school-a-bast.” When our Sicilian friend Chiara Planeta heard us use this pronunciation of the word, the only thing she could say was, “Surely, this is a joke.” The joke was really on us, as it was a revelation when we heard the real way that this useful word is spoken. In this recipe, you will use two “school-a-basts”: a small one to thaw the peas, and a larger one for its intended use, draining the pasta.

2 cups frozen peas, thawed (or fresh shelled, if you can find them)
 2 tablespoons salt
 1½ pounds penne pasta
 ½ cup olive oil
 ¼ pound thinly sliced prosciutto, cut or torn into small pieces
 ¼ pound Locatelli Romano cheese, grated
 Ground black pepper

WINE:

Cabreo La Pietra

CHARDONNAY; FLORENCE,
TUSCANY, ITALY

Aged six months in French oak barrels, this 100 percent Italian Chardonnay has flavors of peach, butter, and vanilla.

1. Place the frozen peas in a small colander to thaw and come to room temperature. Place the colander in the sink or over a small plate to catch the dripping water. (If using fresh peas, cook them in boiling water for 2 minutes, drain, and allow to come to room temperature before using. With frozen, let them start thawing when you head to the beach in the morning.)
2. Fill a large, heavy-bottomed pot half to two-thirds with cold water, stir in the salt, cover, and bring to a boil over high heat. Uncover, allow the water to come back to a full, rolling boil, and add the penne and stir. Cook according to the package directions, stirring occasionally. Drain into a large colander and shake the colander to remove excess water from inside the penne. Pour the cooked pasta back into the empty pot. Immediately stir in the oil, peas, and prosciutto. The heat of the pasta will warm the peas and release the flavor of the prosciutto.
3. Serve warm in individual plates or bowls, topped with the Locatelli and pepper.

