



THE WHITE HART
AT FYFIELD

Tagliatelle with Butternut Squash, Parma Ham and Nutmeg

INGREDIENTS (SERVES 4)

500g Butternut Squash
2 tbsp Olive oil
1 Onion, peeled and finely chopped
2 Garlic cloves, crushed
4-6 tbsp Parsley, chopped
½-1 Nutmeg, grated (depending on taste)
250ml Chicken stock
125g Parma ham, cut into narrow strips
275g Tagliatelle pasta (fresh is best but dried is fine too)
150ml Double cream
Salt and pepper
Parmesan, freshly grated, to serve

*This recipe can be made vegetarian - just use vegetable stock and leave out the ham.

RECIPE

Peel the squash, removing the hard layer directly under the skin and scoop out the seeds and membrane around them. Cut the squash into 1cm cubes.

Heat the oil in a pan and fry the onion and garlic gently until soft. Add half the parsley and continue for a minute or so longer.

Add the squash and continue to cook for about 3 minutes, then season well with salt, pepper and nutmeg and add about $\frac{3}{4}$ of the stock. Bring to the boil, cover and simmer for about 10 minutes or until the squash is tender, adding more stock as necessary. Add the Parma ham and continue to cook for a further 2 minutes, stirring frequently.

Meanwhile cook the tagliatelle in a large saucepan of boiling salted water. When al dente, drain thoroughly and turn into a warmed dish.

Add the cream to the ham mixture and heat gently until really hot. Adjust the seasoning and spoon over the pasta. Sprinkle with the remaining parsley and freshly grated Parmesan.

