



RECIPES

Fettuccine Lamberti

3 Tbsp. olive oil
3 large shallots, minced
1-1/2 Tbsp. coarsely ground black peppercorn (use a peppermill)
1 cup vino bianco (Italian white wine)
2 cups (1 pint) heavy cream
1/2 tsp. ground nutmeg
1-1/2 tsp. salt (or to taste)
1 lb. (16 oz.) fettuccine
1 lb. smoked turkey breast (cut in 1/4-inch by 1-inch pieces)
3 Tbsp. chopped fresh chives (you can use dried)
freshly grated Parmesan or Pecorino cheese

In a heavy medium skillet over medium heat, saute' shallots and ground peppercorn in the olive oil for 5 minutes. Add wine and boil mixture until almost no liquid remains in skillet. Add cream and nutmeg and cook until slightly thickened and reduced scraping the bottom of the skillet with a spatula to free any sediments. Season sauce with salt to taste, cover and let stand for 30 minutes. Meanwhile, cook pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally. Drain pasta and return to the large pot that you used to cook it in. Pour sauce over pasta and add smoked turkey and fresh chives. Heat the pasta mixture thoroughly over medium heat stirring often to prevent sticking. Serve immediately with freshly grated Parmesan or Pecorino cheese, a good salad, and some Italian or French bread.