

Tagliatelle with Prosciutto and Asparagus

- 1 pound tagliatelle pasta
- 1 pound asparagus -- trimmed
- 1 tablespoon salt
- 1 teaspoon olive oil
- 4 ounces prosciutto -- cut into pieces
- 2 tablespoons sage leaves -- thinly sliced
- 2 1/2 cups heavy cream
- 1/4 teaspoon nutmeg
- freshly ground pepper
- 2 ounces Parmesan cheese

Fill a bowl with ice and water, set aside. Bring a pot of water to a simmer; blanch asparagus about five minutes, just until tender. Transfer to the ice bath. When cool, drain and cut into two-inch lengths, set aside. Bring a pot of water to a boil. Add one tablespoon salt, cook pasta until al dente. Drain and set aside. Heat a sauté skillet over medium high heat, add oil. Add prosciutto, sauté 2 to 3 minutes, until browned. Add sage and cream, cook until cream is slightly reduced and thickened, about 8 minutes. Add reserved asparagus and pasta, warm about three minutes. Serve with nutmeg, pepper, and Parmesan cheese.