

SPAGHETTI WITH MUSHROOM, SHALLOTS AND CRISPY PROSCIUTTO DI PARMA



Ingredients (serves 4 people):

150 g prosciutto di Parma cut into thin slices but not shaved or it will be too thin to use

2 tbsp olive oil

2 tbsp unsalted butter

450 g of thinly sliced mushroom mix or just one like cremini or Portobello

8 peeled shallots, sliced in half and sliced lengthwise

6 cloves garlic, thinly sliced

3 tbsp fresh thyme

1/2 cup dry white wine

1/2 cup chopped parsley

450 g of spaghetti

Grated Parmesan cheese grated to taste

1/2 cup of peeled, lightly toasted and chopped walnuts, or halved hazelnuts

Salt to taste

Black pepper to taste

Preparation:

1. Heat a frying pan.
2. Fry a few slices of Prosciutto di Parma each time prosciutto until crispy.
3. Remove to cool and repeat the process with all slices.
4. Break into pieces and leave some whole slices. Reserve.
5. In the same frying pan add olive oil.
6. Add the butter to the olive oil and when frothing add the mushrooms.
7. Fry until brown for 10 to 12 minutes.
8. Add shallots and garlic to brown with mushrooms.
9. Season with salt, pepper and thyme.
10. Stir for 5 to 7 minutes.
11. Pour the wine and wait for it to evaporate.
12. Add the parsley.
13. Cook the spaghetti with water and salt until al dente.
14. Add 1/2 cup of the spaghetti cooking water to the mushrooms.
15. Drain and mix the spaghetti in the mushroom sauce.
16. Adjust salt and black pepper.
17. Serve the spaghetti topped with crispy Prosciutto di Parma, Parmesan cheese and walnuts.