

# Nancy's Page

As Wine Society members who receive our wines every month, you are a very elite group. May is one of the months that you are the only people who receive a shipment of our wine. On this page I like to share some of my very favorite recipes and this one is no exception. With spring bringing great vegetables to the markets, this recipe immediately came to mind. I love to serve this for lunch with the Arthur Earl Pinot Grigio. For dessert, some vanilla gelato topped with fresh strawberries would be perfect. Buon appetito!

## Farfalle with Mascarpone, Asparagus and Hazelnuts

2 pounds slender asparagus, trimmed, cut on the diagonal into 2-inch lengths (About 6 cups)  
3 tablespoons olive oil

1 pound farfalle (bow-tie pasta)  
1 8-ounce container mascarpone cheese (Italian cream cheese)  
2/3 cup freshly grated Parmesan cheese

1/2 cup hazelnuts, toasted, husked, coarsely chopped  
3 tablespoons chopped fresh chives  
Parmesan cheese shavings

Preheat oven to 450 degrees. Line rimmed baking sheet with aluminum foil. Place asparagus on prepared sheet. Drizzle with olive oil and sprinkle with salt and pepper. Toss to coat; spread in single layer. Roast until asparagus is tender, about 10 minutes. (Can be prepared 2 hours ahead; let stand at room temperature.)

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain, reserving 1-cup pasta cooking water. Return pasta to pot. Stir in mascarpone, grated Parmesan cheese and asparagus. Toss over medium-low heat until pasta is coated with sauce and mixture is heated through, adding reserved pasta water by 1/4 cupfuls if dry, about 3 minutes.

Mound pasta in large shallow serving bowl. Sprinkle with hazelnuts, chives and Parmesan cheese shavings.

Serves 4

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