

Tagliatelle with Broad Beans and Burwash Bacon

(serves 6)

Fresh broad beans are an utter delight. Take the time to remove the tough outer coat to reveal the emerald-green inner bean, otherwise you are not doing full justice to this delicious early summer vegetable.

1. Shell the broad beans and blanch in a pan of boiling water for 2-3 minutes.

2. Drain and chill under running cold water. When cool enough to handle, squeeze out the tender beans. This is easily done by inserting a nail in the seam and applying a little pressure to encourage the beans pop out.

3. Cut the bacon into small pieces and fry in its own fat until crisp. Add the sliced garlic and the shelled broad beans and cook for a further minute or two. Remove from the heat and add the olive oil. Season with generous helpings of black pepper and add more salt if required.

4. Meanwhile, bring a large saucepan of water to the boil and add some salt. Cook the pasta until al dente then drain, but allow some water to cling to the pasta.

5. Grate the cheese and warm a large serving bowl in a low oven.

6. Arrange the pasta in a warm serving bowl, add the broad beans and bacon, fresh mint and the grated cheese. Serve immediately.

INGREDIENTS

1kg/2 ½ lb fresh broad beans in their pods

500g/1lb dried Tagliatelle

3 spring garlic cloves, peeled and sliced

250g/8 oz of smoked streaky bacon or Pancetta

75ml/5 fl oz extra-virgin olive oil

A few sprigs of fresh mint

Maldon sea salt

Freshly ground black pepper

100g freshly grated Parmesan or Pecorino cheese

Recipe provided by www.cambridgecookeryschool.com