



PASTA INVERNO

“Inverno” means “Winter”, so this is pasta for winter, in contrast to the more famous pasta Primavera which means “Spring.”

INGREDIENTS

2TB butter
2 cups peeled and shredded or finely julienned mixed root vegetables (carrots, celery root, golden beets, parsnips, rutabagas, salsify, turnips) and/or winter squashes
3 cloves garlic, minced
1 shallot, minced
1/2 cup dry white wine
2-1/2 cups light cream or half-and-half
salt and fresh black pepper
1/2 lb. angel hair pasta
1/2 cup fresh grated Parmesan cheese, plus more to serve



DIRECTIONS:

Heat a large pot of salted water to a boil for the pasta.
Melt the butter in a large saute pan over medium heat. Add the root vegetables, garlic, and shallot, and saute until the vegetables are limp, about 8 minutes. Add the wine and cream. Simmer until the vegetables are tender, about 5 minutes. Reduce the heat to keep warm and season with salt and pepper.
Cook the pasta in the boiling water until al dente. Reserve about 1 cup of the cooking water and drain the rest.
Toss the pasta with the sauce until well coated, and then transfer to a serving dish. Add the Parmesan and toss, adding some of the reserved cooking water if the mixture appears dry. Serve at once, passing additional Parmesan at the table.