

Pasta Primavera with Asparagus and Peas

SERVING 4



This simple pasta primavera uses a combination of the earliest vegetables available in spring — asparagus, peas and spring onions — making it a true celebration of the season. The sauce works best with springy egg pasta, preferably homemade or a good purchased brand. Make sure not to overcook it; you need the chewy bite to stand up to the gently cooked vegetables. If you can't find good fresh English peas, you can substitute frozen peas, but don't add them until the last minute of cooking. The herbaceous notes in the wine compliment the fresh flavours of the pasta, while the crisp acidity balances the richness of the dish.

Tasting Notes – Estate Series Bacchus 2022

This wine offers expressive aromatics that include herbaceous and grassy undertones, and both orchard and tropical fruits. The palate is round and creamy with nice concentration and flavours of poached pear, thyme, sage, and pink grapefruit. There's a bit of lime peel on the finish and a flinty minerality that persists to the end of the long finish.

Ingredients

- ¼ pound sugar snap peas, stems trimmed
- ½ pound asparagus, ends snapped
- 2 tablespoons unsalted butter
- ¾ cup fresh English peas
- ¼ cup thinly sliced spring onion, white part only (or use shallot)
- 2 garlic cloves, finely chopped
- ½ teaspoon fine sea salt, more as needed
- Black pepper, more as needed
- 12 ounces fettuccine or tagliatelle, preferably fresh
- ⅔ cup grated Parmigiano-Reggiano, at room temperature
- ½ cup crème fraîche or whole milk Greek yogurt, at room temperature
- 3 tablespoons finely chopped parsley
- 1 tablespoon finely chopped tarragon



Photos and Recipe Credit: NYT Cooking

Directions

Step 1

Bring a large pot of heavily salted water to a boil over medium-high heat.

Step 2

While the water is coming to a boil, slice snap peas and asparagus stems into ¼-inch-thick pieces; leave asparagus tips whole.

Step 3

Melt butter in a large skillet over medium-high heat. Add snap peas, asparagus, English peas and onion. Cook until vegetables are barely tender (but not too soft or mushy), 3 to 4 minutes. Stir in garlic and cook 1 minute more. Season with salt and pepper; set aside.

Step 4

Drop pasta into boiling water and cook until al dente (1 to 3 minutes for fresh pasta, more for dried pasta). Drain well and transfer pasta to a large bowl. Immediately toss pasta with vegetables, Parmigiano-Reggiano, crème fraîche and herbs. Season generously with salt and pepper, if needed.



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Estate Series Bacchus

Vintage: 2022

Vineyards: Conviction Ridge, Kaleden

Aging: 100% Stainless steel