

Gentleman Tips n Chips

This is a great summer dish which is fresh and flavorful with snappy zing. The basil leaves come off like snack chips and are a different unexpected texture. You can use really any type of pasta but farfalle is visually fun and mouth-filling. There's another Carbonara version in which you crisp-fry a little bacon in the olive oil and use the remaining bacon oil to do the vegetables, substituting mushrooms for asparagus and adding the aforementioned bacon, and substituting fresh sage leaves for the basil.

Ingredients:

- 2 cups farfalle (bow tie) pasta (adjust according to appetite)
- 10 yellow and red cherry tomatoes
- 15-20 fresh asparagus stalks
- 1 lemon
- 1 bunch fresh basil
- 1 fresh head/bulb of garlic
- 1/2 cup grated parmesan or Pecorino-Romano cheese
- kosher salt
- black pepper
- onion powder
- dill
- olive oil

Procedure:

Boil pasta, drain, set aside.

Slice tomatoes in half. Cut the tips off the asparagus (about 1.5 inch or just under 4cm). [pro tip: save the rest for Cream of Asparagus soup] Separate one good-sized clove of garlic from the bulb, peel, and mince. In large pan, using extra-virgin olive oil, begin to sauté the asparagus tips. After about 2-5 minutes (depending on thickness and/or tenderness), add the tomatoes and garlic. Sprinkle a pinch of salt over the vegetables and dust with black pepper and onion powder. Squeeze in the juice of half the lemon. Sauté until vegetables are soft but still al dente. Add the farfalle and gently mix. Squeeze in the juice of the other half of the lemon. Add half the cheese and gently mix until the pasta and vegetables are thoroughly coated in oil and melted cheese. Remove and plate, sprinkling the other half of the cheese over the pasta. Using the lemon peel, spread zest over each pasta serving. Lightly dust each with dill.

Ensure all stem is removed from bottom of basil leaves. In another medium pan, pour about 1/8 inch of standard olive oil and bring to medium-high heat. Toss in a pinch of salt. Gently lay in about 4-6 basil leaves. Let deep-fry until they darken slightly (do not let them brown or burn). GENTLY lift out with a fork and place on paper towel to drip. They will be very brittle. Do this for 16 leaves. When done, arrange 8 leaves each in circular pattern around edges of each plated serving of pasta. Serve dishes.

Goes great with a spinach salad with kidney beans and chunks of carrots and cucumbers liberally coated with blue cheese. Pour a medium-oak Chardonnay from a sunny-slope vineyard. Have a vanilla gelato and some goat cheese after.

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