

THE WAY THE COOKIE CRUMBLES



Pasta with Zucchini Cream Sauce (adapted from Domenica Marchetti's *The Glorious Pastas of Italy*)

Serves 4 as a side dish or starter course

I made this once without checking the recipe before shopping and had to substitute prosciutto for pancetta, skip the basil, and double the parmesan because I didn't have pecorino. The dish was still delicious.

I've reduced the cream a bit, but the only major change I've made is to drastically reduce the amount of pasta, so every bite of pasta gets some creamy zucchini with it.

2 tablespoons extra-virgin olive oil
4 ounces thickly sliced pancetta, cut into narrow strips
2 cloves garlic, cut into paper-thin slices
6 to 8 small to medium zucchini or other summer squash, sliced into thin coins
salt
freshly ground black pepper
¼ cup heavy cream
8 ounces dried pasta
½ cup freshly grated Parmigiano-Reggiano cheese
½ cup freshly grated pecorino Romano cheese
5 large fresh basil leaves, cut into narrow strips (chiffonade)

1. In a large skillet over medium heat, heat the olive oil until shimmering. Add the pancetta; cook, stirring occasionally, until lightly browned. Add the garlic; cook and stir until fragrant, about 30 seconds. Add the zucchini, 1 teaspoon salt, and ½ teaspoon pepper; stir to combine. Reduce the heat to medium and cook, stirring occasionally, until the squash breaks down, about 30 minutes. Stir in the cream.

2. Meanwhile, bring 3 quarts of water to a boil. Add 1 tablespoon salt and the pasta. Cook according to package instructions; drain, reserving 1 cup of the pasta water.

3. Add the pasta, ½ cup of the reserved water, and the cheeses to the zucchini mixture. Cook and stir until the pasta is coated, adding more water if necessary to loosen the sauce. Stir in the basil and serve immediately.