

Cookbook features classic pasta dishes

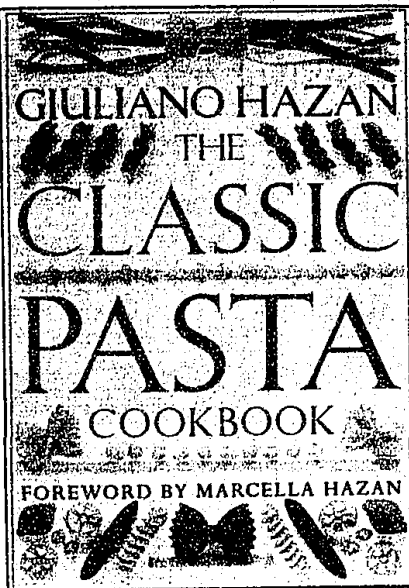
Giuliano Hazen knew a good thing when he saw it. At the age of 10, he began cooking at home with his mother, Marcella, one of the greatest cooking teachers in the world. Hazen shares his favorite recipes gathered from his travels through Italy and his mother's kitchen in "The Classic Pasta Cookbook," (Dorling Kindersley, Inc., \$24.95/hardcover).

Illustrated with mouth-watering color photographs, "The Classic Pasta Cookbook" contains more than 100 recipes and descriptions of the range of pasta types and shapes, whether dried, store-bought, or freshly made. Here are some recipes from the cookbook.

10-20 minutes, depending on the size of the skillet). Add salt and black pepper to taste. Add the asparagus to the skillet and saute for about 1 minute. Add the cream and cook, stirring occasionally, until the cream has reduced by half, then remove the heat and set aside.

While the cream is cooking, bring 4 quarts of water to a boil in a large saucepan or pot. Add 1 tablespoon of salt and the pasta to the boiling water in the saucepan, stirring.

When the pasta is cooked al dente, return the skillet with the sauce to a medium heat, drain the pasta and toss it with the sauce, adding the grated cheese and parsley. Serve at once.



Pasta cookbook: Giuliano Hazen explains, step-by-step how to make classic pasta dishes in "The Classic Pasta Cookbook."

for about 2 minutes until it loses its raw color.

Add the tomatoes, season with salt and black pepper, and cook until they have reduced and separated from the oil: about 15-20 minutes. Pour 4 quarts of water into a large saucepan and place over high heat.

Add the beans with 1/4 cup of water to the sauce and cook for 5 minutes. Take half of the beans out, process them through a food mill or mash them with a fork, and return to the pan.

When the water for the pasta is boiling, add 1 tablespoon of salt and drop in the pasta all at once, stirring well.

Add the parsley to the sauce and cook for 2-3 more minutes. The sauce should be liquid enough to pour out of a spoon but thick enough to coat it. If necessary add a little more water, or cook a little longer if it is too runny.

When pasta is cooked al dente, drain it and toss it with the sauce and the grated cheese. Grind fresh pepper and drizzle a tiny amount of high quality extra-virgin oil over each serving.

FETTUCCINI PRIMAVERA

- 1 pound dried, store-bought pasta
- 4 ounces asparagus
- 4 tablespoons butter
- 1/4 cup finely chopped yellow onion
- 1/4 cup finely chopped celery
- 1/2 cup finely diced carrots
- 1/2 cup finely diced zucchini
- 1/4 cup finely diced red bell pepper
- Salt and fresh ground black pepper to taste
- 1 cup heavy cream
- 1/4 cup freshly grated Parmigiano-reggiano cheese
- 2 tablespoons finely chopped flat-leaf parsley

Trim and peel the lower green portions of the asparagus. Cook whole in salted boiling water in a skillet until tender. Cut into 1/4-inch lengths.

Melt the butter in a large skillet over a medium-high heat. Add the onion and saute to a rich golden color. Add the celery and carrot and saute for another 5 minutes.

Add the zucchini and red bell pepper to the skillet and continue to saute over a medium-high heat until all the vegetables are tender and lightly colored (approximately

PASTA E FAGIOLI ASCIUTTA

- 1 pound cavatappi, radiatori, lumache, or conchiglie pasta
- 3 tablespoons extra-virgin olive oil, plus additional for serving
- 2 tablespoons butter
- 4 tablespoons finely chopped yellow onion
- 3 tablespoons finely diced carrot
- 3 tablespoons finely diced celery
- 4 ounces prosciutto, finely diced
- 1 1/2 cups canned whole peeled tomatoes, with their juice, coarsely chopped
- Salt and freshly ground black pepper
- 1 cup canned cranberry beans or white beans, drained
- 2 tablespoons finely chopped flat-leaf parsley
- 1/2 cup freshly grated Parmigiano-reggiano cheese

Put the olive oil, butter, and onion in a saucepan over a medium heat and saute until the onion softens and turns a rich golden color. Stir in the carrot and celery and cook until they begin to brown lightly. Add the prosciutto and cook

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