

Vegetable pappardelle pasta for the spring

Henri's dish

Serves 2

Pappardelle (1/4 to 1/3 pound dried)
1 tablespoon butter
2 tablespoons olive oil
1 green zucchini, thinly sliced crossways
1-2 Tablespoons caramelized onions (from a jar)
8-10 small broccoli heads
½ yellow pepper, diced
2 tablespoons grilled pine nuts
10 scallions, green part sliced thinly in 2 inch lengths
2-3 Tablespoons fresh dill, chopped
Parmesan for serving



Photograph: Henri T. de Hahn

1. Set water to boil in a large pot for pasta. Salt to taste.
2. Set water to boil in a smaller pot for broccoli. Set Chinese bamboo steamer on top and lower heat until ready to cook.
3. In a skillet, spray a very small amount of nonstick butter cooking spray (or a drizzle of olive oil), and cook zucchini at medium to high heat until golden brown. Salt lightly. When ready, remove and set aside. No need to drain with a paper towel as there should have been very little oil to begin with.
4. In a skillet, toast pine nuts until nicely golden, set aside
5. When pasta water is boiling, cook pasta according to instructions.
6. Timed according to when pasta will finish, set broccoli in steamer and cook 6 minutes exactly. Immediately after, set florets in bowl of cold water to stop them cooking. Remove from water and set aside.
7. Warm skillet on medium heat, add broccoli and allow water to evaporate, then add caramelized onions and a touch of olive oil or butter. Cook until gently crisp.
8. In a serving bowl add the cooked zucchini and yellow peppers with a dollop of butter and ¼ cup pasta water.
9. When pasta is al dente, remove with tongs (to keep water available) and add to serving bowl. Mix well and add more pasta water if needed. Pasta will always absorb water but you want a little additional moisture so the pasta will not stick.
10. Sprinkle with green onions and dill, then add the broccoli on top.
11. Serve with pine nuts and parmesan