



## **FETTUCCHINE WITH PROSCIUTTO**

**1 1/2 pounds fresh fettuccine**  
**5 oz. thinly sliced prosciutto, cut into strips 1/4 inch wide**  
**8 tablespoons butter**  
**1/2 cup freshly grated parmesan**  
**freshly ground black pepper**

**While water for pasta is coming to a boil, put the butter in a small saucepan over very low heat. As soon as the butter is melted, add the prosciutto. The prosciutto must simply be heated, it must not fry. When the fettuccine is cooked, drain and place in a warm serving dish. Sprinkle the fettuccine with the parmesan, grind a fair amount of black pepper over it, add the butter and ham, mix and serve.**