**Farfalle Quattro (Serves 2)**

6 oz Dry Farfalle

2oz Peas (fresh when in season)

2oz carrot (small dice)

2oz red bell pepper (small dice)

2 oz prosciutto di Parma (sliced ¼ in thick and cut into 1 in strips)

2.5 oz parmesan reggiano (shredded)

2.5 oz pecorino romano (shredded)

.5 oz asiago (shredded)

.5 fontina (shredded)

8 oz heavy cream

-Boil water in a large pot, it is important to add salt to your water, I recommend either kosher or sea salt. It may sound silly but it is important to taste your water after you salt it to make sure it is properly seasoned.

-Saute prosciutto and vegetables in butter. Once they are slightly softened and pleasant to eat add the cream.

-Allow cream to reduce and add the cooled pasta.

-Add cheese and remove from heat.

-Salt and pepper add crush red pepper to taste.