

Tagliatelle ai carciofi (Tagliatelle with Artichokes)

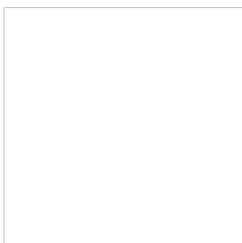


INGREDIENTS

(4 people)

320 gr tagliatelle
4 fresh artichokes
1 lemon (for acidulated water)
2 cloves garlic
Extra virgin olive oil
½ glass dry white wine
1 small bunch fresh parsley, finely chopped
40 g grated Parmigiano Reggiano (optional, for serving)
Salt and black pepper to taste
[Gentile di Chieti 3L EVOO, Oleificio Berardo](#)
[Parmigiano Reggiano, Belcanto](#)
[Egg Tagliatelle, Gran Cucina](#)

Wine pairing suggestions



[Soave Classico, Il Canovino](#)

Description

A simple yet elegant pasta dish from central and southern Italy, Tagliatelle ai Carciofi celebrates the delicate, earthy flavour of fresh artichokes. Light, seasonal, and aromatic, it's the kind of recipe that lets quality ingredients shine. Perfect for spring when artichokes are at their best, this dish pairs beautifully with a crisp white wine.

Preparation

First clean the artichokes. If out of season, artichokes in a jar can be used instead.

Prepare a bowl of water with the juice of 1 lemon. Remove the tough outer leaves of the artichokes, trim the tops and stalks, and cut them into thin slices. Place them immediately in the lemon water to prevent browning. Cook the artichokes

In a large pan, heat the olive oil and gently fry the garlic cloves until golden, then remove them.

Drain the artichokes, add them to the pan, season with salt and pepper, and sauté for a couple of minutes. Pour in the white wine, let it evaporate, then add a splash of water. Cover and cook on low heat for about 10–15 minutes, until tender.

Bring a large pot of salted water to the boil. Cook the tagliatelle until al dente, according to the package instructions. Drain the pasta, reserving a little cooking water. Toss the tagliatelle with the

artichokes in the pan, adding a splash of cooking water if needed to bring everything together. Stir through the chopped parsley.

Plate immediately, finishing with a drizzle of raw extra virgin olive oil and, if desired, a sprinkle of grated Parmigiano Reggiano.