

Linguine With Melon and Prosciutto

3 cups of ripe, but not mushy cantaloupe
4 tablespoons unsalted butter
1 tablespoon vegetable oil
1 cup heavy cream
Juice of ½ lemon
½ teaspoon tomato paste
⅛ pound of thin-sliced prosciutto or speck, chopped
Sea salt and fresh-ground pepper to taste
1 pound of dried linguine

Chop the cantaloupe into small bite-sized cubes. Heat the butter and vegetable oil over high heat. When the foam subsides, add the cantaloupe and sauté for a minute or two, just until it's softened. Don't allow it to become mushy.

Add the cream, the lemon juice, and the tomato paste. Cook over high heat stirring constantly, until the cream is reduced to just less than half its original volume.

Add sea salt, pepper, and the chopped prosciutto or speck. Cook, stirring for about 1 minute. Combine with the linguine, which has been cooked just until al dente.

Serves 4 to 6 persons.