

Farfalle alla Nerano

3 small zucchini
¼ cup extra virgin olive oil
2 garlic cloves
Large pinch dried chili peppers
1 teaspoon lemon juice

Handful basil leaves
½ cup grated Parmigiano
½ cup grated aged Provolone
Salt and pepper to taste
⅔ pound of farfalle

Trim off both ends of the zucchini. Cut them into thin slices, and dry on paper towels so they brown better. Pour the olive oil into a large skillet and heat the oil to medium. Add the dried zucchini slices in one layer, frying until golden on one side, then flipping to brown the other side. Remove the slices with a slotted spatula onto paper towels to drain. Lightly salt and pepper the slices. If all the slices don't fit in one layer in your skillet, fry them in batches.

Mince the garlic cloves. Using the same skillet and the olive oil that remains in the pan, cook the minced garlic and chili peppers on very low heat, until the garlic is fragrant, but not brown.

Meanwhile, bring a large kettle of salted water to boil. Add the farfalle, and cook one minute short of the recommended time for *al dente*.

While the pasta is cooking, transfer ¼ of the fried zucchini slices to the pan with the garlic. Using either a potato masher or the back of spoon, mash the zucchini into the hot garlic over low heat. You will not be able to get the squash completely mashed. Stir in the lemon juice. Tear the basil leaves, and stir them into the mashed zucchini.

When the pasta is done, reserve at least one cup of the water before draining the pasta.

Add the remaining zucchini slices to the pan, along with the drained farfalle still over low heat. Moisten it with a bit of pasta water. Turn off the heat. Then begin adding and stirring in the grated cheeses and enough extra pasta water to create an almost creamy sauce. Auricchio provolone is the type of provolone you want. **Do not use American-style fresh provolone.** Taste the pasta for salt and pepper.

Serve the pasta in bowls, passing around extra grated cheese. Serves 2 or 3.