

## Caramelized Corn and Asparagus Linguine with Ricotta

Serves 4-6 (2-3)

- Kosher salt and black pepper
- 3 ears of corn, husked (1½)
- 450 g spaghetti, linguine or any shaped pasta (225 g)
- 59 ml olive oil, plus more for drizzling (30 ml)
- ¼ tsp granulated sugar (same)
- 16 medium stalks asparagus, trimmed and thinly sliced on an angle (8)
- 3 scallions, trimmed and minced, or 1 small shallot, minced (1½)
- 2 tsp ground turmeric (or less) (1 tsp)
- 94 g unsalted butter (47 g)
- 3 garlic cloves, minced (1½)
- 80 ml white wine (40 ml)
- 250 g fresh ricotta, seasoned to taste with salt (125 g)
- 1 lemon (optional)



1. Bring a large pot of salted water to a boil over **high**.
  2. Meanwhile, prepare the **corn**: Slice the corn kernels off the cobs, and add the **cobs** to the pot of water. (This lends a hint of sweetness.)
  3. Once the water comes to a boil, add the **pasta** and cook over medium-high, according to package instructions, until tender but toothsome, just shy of al dente.
  4. In a large, deep skillet, heat the **oil** over **medium-high heat**.
  5. Add the **corn kernels** and **sugar**, season with **salt** and **pepper**, and cook, stirring occasionally, until they begin to caramelize, **about 6 minutes**.
  6. Stir in the **asparagus**, **scallions** and **1 tsp turmeric**, and cook, stirring frequently, until just softened and corn is caramelized, **2 to 3 minutes**. Transfer to a bowl.
  7. Once the pasta is just short of al dente, reserve **360 ml pasta water**, then drain the pasta, and discard the corn cobs.
  8. Add the **butter**, **garlic** and remaining **turmeric** to the large skillet and cook over **medium heat** until butter melts and starts to foam, **about 3 minutes**.
  9. Whisk in **wine** to deglaze, and **cook 1 to 2 minutes**, then whisk in **240 ml pasta water**.
  10. Add the pasta, and toss with tongs over **medium heat** until thoroughly coated and al dente, **1 to 2 minutes**, adding pasta water as needed.
  11. Remove from heat, stir in half the corn mixture and season to taste with **salt** and **pepper**.
  12. Divide pasta among plates. Dollop with **ricotta** and top with remaining corn mixture. Drizzle with **olive oil**. If using lemon, shower the pasta with **lemon zest**, then cut the lemon into quarters, for squeezing on top, and serve immediately.
- Mix ½ the ricotta into the sauce before adding pasta