**QUICK TIP**

**LIMONCELLO**, a sweet lemon liqueur from Italy, is available at some supermarkets and at liquor stores.

## LIMONCELLO CHAMPAGNE COCKTAILS WITH MINT

PREP 15 minutes TOTAL 15 minutes
MAKES 2
CALORIES 258 FAT 0 FIBER 0

- ¼ cup fresh mint leaves
- ¼ cup limoncello
- 2 tablespoons sugar plus additional for dipping Champagne flutes
- Lemon peel strips from 1 lemon
- 4 teaspoons fresh lemon juice plus 1 lemon wedge
- 1 cup (about) chilled Champagne or sparkling wine

Place mint, limoncello, 2 tablespoons sugar, and lemon strips in blender; blend until mint is finely chopped (lemon peel will be coarsely chopped), 10 seconds. Strain into small cup; discard solids. Run lemon wedge around rim of 2 Champagne flutes. Dip rims into sugar. Divide limoncello mixture and lemon juice between flutes. Top with Champagne.

**COVER RECIPE**

## FETTUCCINE WITH PEAS, ASPARAGUS, AND PANCETTA

PREP 40 minutes TOTAL 40 minutes
4 SERVINGS Pancetta (Italian bacon) is available in the deli section of many markets.
CALORIES 559 FAT 18 g FIBER 8 g

- 12 ounces fettuccine or penne
- 3 ounces pancetta or bacon, chopped
- 1¼ pounds asparagus, trimmed, cut on diagonal into 1-inch pieces
- 2 cups shelled fresh green peas, blanched 1 minute in boiling water, drained, or frozen peas (do not thaw)
- 1 bunch green onions, thinly sliced, white and pale green parts separated from dark green parts
- 2 garlic cloves, pressed
- ½ cup finely grated Parmesan cheese plus additional for serving
- ⅓ cup heavy whipping cream
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons fresh lemon juice
- 1 tablespoon finely grated lemon peel
- ¼ cup chopped fresh Italian parsley, divided
- ¼ cup thinly sliced fresh basil, divided

Cook pasta in pot of boiling salted water until just tender but still firm to bite. Drain, reserving ½ cup pasta cooking liquid. Return pasta to pot.

Meanwhile, cook pancetta in large nonstick skillet over medium heat until crisp. Using slotted spoon, transfer pancetta to paper towels to drain. Pour off all but 1 teaspoon drippings from skillet. Add asparagus to drippings in skillet; sauté 3 minutes. Add peas, white and pale green parts of green onions, and garlic; sauté until vegetables are just tender, about 2 minutes. Remove from heat.

Add vegetable mixture, ¼ cup pasta cooking liquid, dark green parts of green onions, ½ cup Parmesan, cream, olive oil, lemon juice, lemon peel, half of parsley, and half of basil to pasta. Toss, adding more cooking liquid by tablespoonfuls if needed. Season with salt and freshly ground black pepper. Transfer to large bowl. Sprinkle pancetta, remaining parsley, and basil over. Serve, passing additional Parmesan cheese.

## MARSHMALLOW SEMIFREDDO WITH HAZELNUTS, DRIED APRICOTS, AND CHOCOLATE

PREP 30 minutes TOTAL 4 hours 30 minutes (includes freezing time)
10 SERVINGS
CALORIES 494 FAT 33 g FIBER 3 g

- 2 cups chilled heavy whipping cream
- 1 tablespoon finely grated orange peel
- 2 7-ounce jars marshmallow creme
- ⅔ cup (2½ ounces) coarsely grated bittersweet chocolate (do not exceed 61% cacao) plus 6 ounces chopped
- ⅔ cup chopped toasted hazelnuts
- ⅔ cup (5 ounces) diced dried apricots or halved dried tart cherries
- 2 tablespoons orange liqueur or frozen orange juice concentrate, thawed

Using electric mixer, beat cream and orange peel in medium bowl until peaks form. Add marshmallow creme; beat to blend. Fold in grated chocolate, nuts, and apricots. Spread in 8-inch springform pan. Cover; freeze until firm, at least 4 hours and up to 1 day.

Whisk chopped chocolate, liqueur, and 2 tablespoons water in small saucepan over low heat until smooth. Cut around semifreddo to loosen; release pan sides. Cut into wedges; spoon warm sauce over. ▸▸