

Home made Cavatelli pasta, prosciutto and white wine cream with fresh sage |

Recipe for 12 tapas

Description

When Italy comes home with you...

Note

You can serve the sauce with any other pasta you like to change things up.

Ingredients

Cavatelli

- 450 Gr Flour
- 2 Unit(s) Egg
- 230 Gr Ricotta
- 10 Gr Salt

Cream sauce

- 300 Gr Onion
- 18 Slice(s) Prosciutto
- 200 Ml White wine
- 500 Ml Cream 35%
- 12 Leaf(ves) Sage

Preparation

- Preparation time **60 mins**

Cavatelli

Strain the ricotta to remove excess water. Combine the cheese and eggs in a mixing bowl. Set aside. Combine the salt and flour and place it on a flat work surface, making a well in the middle. Pour the liquids into the center of the well and incorporate all of the ingredients until you reach a smooth consistency. Roll the dough into a cylinder roughly 1cm in diameter and cut into small tubes. Shape the cavatelli. Cook in boiling salted water for about 3 minutes.

Cream Sauce

Finely chop the onions and then sweat them in a sauce pot with a bit of olive oil on medium heat. Next, add the white wine and reduce by about 3/4.

Finely slice the prosciutto and sage and then add them to the saucepot.

Bon appétit!