

CONCHIGLIE PASTA WITH WILD BOAR PROSCIUTTO AND SAFFRON



Menù Ingredients

170 g. Prosciutto di Cinghiale - Wild Boar Ham - 2E9
30 g. Preparato in polvere allo zafferano - Saffron Powder Mix
- B90

Ingredients

q.s. Salt
q.s. Chives
q.s. Shallots
q.s. Parmigiano reggiano cheese
q.s. Butter
330 ml. Heavy Cream
550 g. Conchiglie pasta

Chef: Leonardo Pellacani

Method

Serve 6

Cook the conchiglie pasta in boiling salted water until al dente. Meanwhile, in a saucepan, melt a knob of butter with a little extra virgin olive oil and sweat the sliced shallots. Add the cream, the saffron powder and bring to a boil. At this point, add the wild boar prosciutto, previously cut into julienne, and keep cooking. Drain the shells and toss them in the prepared sauce. Complete with grated parmigiano reggiano cheese and chopped chives. Serve immediately.

Gluten Free Method

*Utilizzare Pasta riportante in etichetta la dicitura senza glutine.