

DAL  1947

SGAMBARO

MOLINO E PASTIFICIO

• CON CHEF •

BRUNO BARBIERI

HOT GARLIC SAUCE PENNE

SERVES 4



**400g
YELLOW LABEL
SGAMBARO PENNE**



**GARLIC
SAUCE
(SEE BOX)**

HOW TO MAKE THE GARLIC SAUCE

- 200g COOKED HAM
- 3 CHOPPED GARLIC CLOVES
 - 250g CREAM
 - 250g MILK
- 20g CHOPPED PARSLEY
 - 4 YOLKS
- 50g GRATED 24-MONTH MATURED PARMIGIANO REGGIANO CHEESE
- EXTRA VIRGIN OLIVE OIL
- COURSE AND FINES A L T
 - BLACK PEPPER

Pour a drizzle of oil in a large casserole and let it get hot. Add the finely chopped garlic and brown it until golden.

Add the ham sliced into julienne strips and leave to soak up the flavour for about 1 minute

before stopping the cooking process with the cream and milk.

Leave the sauce to cook for 10 minutes, take off the flame and add the chopped parsley.

METHOD AND FINISH

Cook the penne in plenty of salted water.

Drain and sauté in the sauce.

Complete the preparation by stirring with the yolks and parmesan as if it were a carbonara, until creamy.

PLATING

Sprinkle parmesan and black freshly ground black pepper on the plate before placing the penne with their sauce.

Enjoy your meal!

ALSO IDEAL
WITH FUSILLI,
TRIVELLINI,
TORTIGLIONI,
AND CASARECCE!