



PAPPARDELLE BERTAGNI "VALTELLINESE"

with bitto cheese, savoy cabbage and prosciutto

PAPPARDELLE BERTAGNI



Serves

4 people

Ingredients available at [Mediterranean Foods](#)

Ingredients

- 500g Pappardelle Bertagni
- 150g of prosciutto Parma sliced in thick strips
- 200g Bitto cheese roughly grated
- 1/2 Small savoy cabbage leaves roughly chopped
- 2 Medium potatoes peeled and cubed
- Few leaves of sage
- 1 Clove of garlic whole

1. In a large pot of salted simmering water blanch the savoy cabbage and the potatoes for 5 minutes. Drain and set aside.

2. Fry the sage leaves, garlic and prosciutto in a large pan with 2 tablespoon of butter.

3. Toss the potato and cabbage into it the pan and fry gently for a couple of minutes.

4. Cook the pappardelle in plenty of salted boiling water for 3 minutes. Drain, reserving a little of the cooking water then toss into the pan with the cabbage. Discard the garlic clove.

5. Fold half of the cheese into the pasta dish then serve sprinkling the rest on top.

Buon Appetito!

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