

WHOLEMEAL PENNE DE CECCO
"ALLA VALDOSTANA"

with fontina cheese and prosciutto cotto



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Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g penne "integrali" wholemeal
De Cecco

200g Fontina cheese cut in small cubes

100g Prosciutto cotto cut in small cubes

100g Grana Padano grated

50g butter

200ml cream

1 tablespoon of chopped Italian parsley

METHOD

1. In a large pot of salted simmering water cook your penne pasta.
2. At the same time melt the butter in a large pan. Add the prosciutto and fry gently for 1 minute. Add the cream and bring to a simmer.
3. Add the fontina cheese and lower the heat.
4. When the pasta is 'al dente' drain it and toss it into the sauce. Add the Grana Padano cheese and the chopped parsley and serve.

Buon Appetito!

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