



Pasta Exotica with Sundried Tomato and Prosciutto

NIBBLEDISH CONTRIBUTOR

Ingredients

500g L'Abruzzese Rustica Orecchiette (or other favourite short pasta)

5 tbs oil from sun-dried tomatoes

2 tbs butter

5 spring onions, chopped into 1cm lengths

1 fresh long chilli, chopped finely

2 cloves of garlic, crushed or chopped finely

2 cups of mushrooms, chopped

2 medium zucchini, chopped

50 ml of favourite whisky or brandy

500 ml light cream

1 200g jar of sun-dried tomatoes, chopped roughly (reserve oil as above)

4 slices of prosciutto cut into small pieces

Parmesan cheese, freshly shaved

Parsley for garnish (optional)

Pepper and salt (optional)

Instructions

Prepare ingredients as per listing above.

Bring enough water to the boil to cook pasta and commence cooking as per instructions on the packet.

While pasta cooks, add oil and butter to a heavy-based pan, over medium to high heat. Stir until butter melts and mixes with the oil. Add spring onion, chilli and garlic and fry until onion softens.

Increase heat to high, add mushrooms and zucchinis and continue stirring and frying until zucchinis start to brown.

Stand back from pan and quickly add whisky or brandy. This should release a small burst of flame. Add sun-dried tomatoes and prosciutto and stir briefly.

Add the cream and continue stirring until sauce is bubbling generously. Reduce heat and stir occasionally until sauce reduces by half and becomes a rich, golden colour. This should take about five minutes.

Drain pasta, combine with sauce. Garnish with parmesan, parsley, salt and pepper to taste, and serve.

Preparation and cooking time approximately 20 minutes. Serves four.
