

# P · R · I · M · V · S

## RIGATONI WITH HAM AND MUSHROOMS

TIME: 50 M

LEVEL: EASY

Servings 6

600 g PRIMVS RIGATONI IGP

100 g prosciutto fat

1 small onion

100 g chicken livers

100 g Porcini Mushrooms

50 g ham

400 g PRIMVS POMODORO DI SAN MARZANO DOP

1 cup red wine

100 g butter

120 g grated Parmigiano Reggiano cheese

basil



10 minutes preparation + 40 minutes cooking

In a pan containing the ham fat, cook the onion without browning it, add the ham, shortly afterwards the mushrooms, then the chicken livers, and lastly the PRIMVS POMODORO DI SAN MARZANO DOP, dried and chopped. Season with salt and pepper and continue cooking over moderate heat for 15 minutes, stirring from time to time. Pour the red wine into a casserole, reduce almost completely and pour into the sauce. Boil the PRIMVS RIGATONI IGP in salted water, drain when "al dente", transfer to a preheated plate, sprinkle with the basil, scatter the butter in pieces and dress with the sauce. Serve accompanied by abundant grated Parmesan on the side.