

PALMINA



La Frasca Pasta – Tagliolini di San Daniele paired with Palmina Tocai Friulano

serves six

5 tablespoons butter
4 tablespoons all-purpose flour
4 cups milk
9 slices of prosciutto – 3 slices chopped
(preferably prosciutto di San Daniele)
3 cloves of garlic, minced
2 tablespoons poppy seeds
2 teaspoons salt
½ teaspoon freshly grated nutmeg
Tagliolini pasta



1. Heat the butter over medium heat in a medium saucepan until melted. Add the flour and stir until smooth. Continue to cook and stir until the mixture turns a light golden color, about 6 minutes.
2. Meanwhile, heat the milk in a separate pan until it is just about to boil. Add the hot milk to the butter mixture 1 cup at a time, whisking continuously until very smooth. Bring to a boil. Cook 10 minutes, stirring constantly, then remove from the heat.
3. In a mortar and pestle, muddle the chopped prosciutto & garlic cloves to a paste. Over medium heat in a medium saucepan, heat the mixture for 5 minutes. Add béchamel sauce and stir to mix the two. Season with poppy seeds, salt and nutmeg.
4. Cook the tagliolini until al dente. Drain and toss the pasta in the pan with the sauce. Put each serving of pasta in a shallow bowl, keeping the pasta in a tight mound. Top each mound with a slice of prosciutto, allow it to melt over the pasta and serve.