



Posted on 2 December 2019
by Davina

Tubettini with cooked ham



Ingredients

300 g tubettini pasta (or your favorite maccheron)
500 g Portobello mushrooms
80 g cooked ham, chopped
70 g grated Grana Padano Riserva
200 ml béchamel
100 ml double cream
1 tsp chopped shallots
1 tbsp extra virgin olive oil
20 g butter
25 ml white wine
8 g chopped parsley
Salt, pepper and nutmeg to taste

For the bechamél:

50g butter
30 g flour
200 ml full fat milk
Pinch of nutmeg
salt & pepper

Servings

4

Person

Preparation Time

50

min

Preparation

- 1 For the béchamel: Melt the butter, add flour and prepare roux. In the meantime, bring the milk to boil and add nutmeg, salt & pepper. Add the milk gradually to the flour and make sure there are no lumps.
- 2 For the pasta: Pre-heat the oven to 190°C. Cook the tubettini pasta in salted boiling water.

- 3 Meanwhile, sweat the shallots with extra virgin olive oil. When the shallots are golden, add the mushrooms and the white wine. Cook until the wine has evaporated.
 - 4 Drain the pasta from the pan once it is al dente and sauté with the mushrooms and shallots. Add half the Grana Padano, the béchamel, the cream, the ham and the chopped parsley and mix everything together.
 - 5 Grease a casserole dish with butter and dust with some of the Grana Padano cheese. Put the pasta mix in the tray and sprinkle the remaining Grana Padano on top. Bake in the oven for 20 minutes until golden on top.
-