

Prosciutto and white wine cream with fresh sage |

Recipe for 12 tapas

Description

When Italy comes home with you...

Note

You can serve the sauce with any other pasta you like to change things up.

Ingredients

Cream sauce

- 300 Gr Onion
- 18 Slice(s) Prosciutto
- 200 Ml White wine
- 500 Ml Cream 35%
- 12 Leaf(ves) Sage

Preparation

- Preparation time **60 mins**

Cream Sauce

Finely chop the onions and then sweat them in a sauce pot with a bit of olive oil on medium heat. Next, add the white wine and reduce by about 3/4.

Finely slice the prosciutto and sage and then add them to the saucepot.

Bon appétit!