

Pasta shells with raw ham and Raclette Le Fribourg

Informations

People : 4

Preparation : 10 min.

Cooking time : 15 min.



Ingredients

- 100 g Raclette Le Fribourg
- 350 g coquillettes (small pasta shells)
- 4 slices of raw ham
- 8 cl of liquid cream
- Fine salt, coarse salt, freshly ground pepper

Preparation steps

Difficulty level: easy ???

1. Preheat the oven on the grill setting.
2. In a large pot of boiling water, well-salted with coarse salt, cook the pasta shells. Drain, keeping them al dente.



3. In a saucepan, bring the cream to a boil. Season with fine salt and freshly ground pepper.
4. Add half of the previously grated cheese to the simmering cream.
5. Blend with a stabmixer until you get a smooth and homogeneous cream.
6. Add half of the ham, cut into thick julienne.
7. Pour in the still hot pasta. Simmer for 3 minutes and transfer into a baking dish.
8. Generously sprinkle with the remaining grated cheese and bake until golden brown.
9. Garnish with the remaining ham and serve hot.

? **Tips and Ideas:** Create a forest version with mushrooms and Black Forest ham.