

# Prosciutto - Fungi

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Recipe from the Gourmet Italia Cooking School

Serves: 1



Be shore an' clean 'tween his toes - you jest can't tell where a Hawg's been.

## Ingredients

Extra virgin olive oil  
1 teaspoon garlic, finely chopped  
1 teaspoon chili pepper, finely chopped  
leeks, thinly sliced  
ham, diced  
3 ounces heavy cream  
3 fresh basil leaves, torn or chopped  
1 teaspoon fresh parsley, finely chopped  
sea salt  
freshly ground black pepper  
cooked pasta  
parmesan cheese, freshly grated

## Cooking Method

Add olive oil and garlic to pan.

1. Then add red pepper and sauté.
2. Add leeks, and diced ham.
3. When the ham begins to pop add heavy cream.
4. Add fresh parsley, fresh basil, salt and pepper.
5. Toss with pasta and fresh Parmesan cheese.