Elvea, festa all'italiana

Conchiglie with ricotta, ham and datterini

Ingredients for 2 Persons

1 clove	garlic
700 g	ELVEA peeled Datterini tomatoes
4 slices	cooked Italian ham
leaves	fresh basil
200 g	conchiglie
250 g	ricotta
50 g	grated parmesan cheese
0,50	lime
	olive oil
	salt

Preparation

Fry a clove of garlic in a dash of olive oil in a pan on the fire. Add the datterini tomatoes and let them simmer for a few minutes on a low heat. Then mix smoothly with a whip or in the blender. Heat the sauce again and add half of the Italian ham and some finely chopped leaves of fresh basil.
Cook the conchiglie al dente in plenty of salted water.
Mix the ricotta with 50 grams of grated parmesan cheese, a dash of olive oil and lime zest.
Drain the pasta and mix it with the sauce.
Divide the pasta between two plates. Make pretty quenelles from the ricotta and place some on top of the pasta.

Finish with the rest of the Italian ham and a leaf of basil.