

Mediterranean linguine with roasted ham and mozzarella



> 30 min.



Simple



Zubereitung

1. Preheat the oven to 180 °C. Place the ham on a baking tray in the oven and cook for about 10 minutes until crispy.
2. Meanwhile, put a pan of salted water on to boil and cook the pasta until al dente.
3. In the meantime, pour olive oil into a pan and fry the diced onion over a medium heat. Add the diced bacon and fry this too. Now add all the other ingredients except the mozzarella and cook until the desired consistency is reached.
4. Finally, pour the sauce over the linguine and fold in.
5. Tear the mozzarella and place on top.
6. Serve with the ham, freshly plucked herbs or rocket and parmesan and a few drops of olive oil.

Zutaten

- 500 g linguine
- 1 tbsp garlic oil
- 1 tbsp agave syrup or maple syrup
- 3 tbsp shaved parmesan
- 1 diced red onion
- 1 tbsp herbes de Provence or fresh chopped herbs such as rosemary or thyme
- 300 ml cream
- 50 g raw ham of your choice e.g. Serrano
- 150 g diced bacon
- 2-3 tbsp olive oil
- 1 pack of GOLDSTEIG mozzarella
- Sea salt flakes, pepper