

BISTRO 112'S

PASTA PALOMINO

Recipe Courtesy: Achille DiNello, Bistro 112

Ingredients:

- 5 1/2-6oz serving of fresh Tagliatelle Noodles (Ribbon Pasta)
- 6oz of Marinara
- 4oz of Heavy Whipping Cream
- 1 cup of graded Reggiano Cheese
- 1/2 cup of grated parmesan cheese
- 2 pads of butter

Directions:

1. Bring water to a boil and drop noodles in. Typically takes 3-4 minutes with defrosted noodles
2. Add all other ingredients into a frying pan. Set the burner at a medium/low size flame and stir until butter and cheese liquify.
3. Bring ingredients in the frying pan to a simmer while continuing to stir.
4. Add boiled noodles into the pan and toss them with the Palomino sauce.
5. Remove pasta Palomino and place in the dish.
6. Garnish with either parsley or basil and top with grated parmesan cheese.