Fettuccine with Parma ham and caramelized onions



Preparation time: 20 min
Difficulty: Medium

Ingredients

- Basil: to taste
- Black pepper: to taste
- Butter: 60 gr
- Extra-virgin olive oil: 2 tablespoons
- Fettuccine pasta: 400 gr
- Garlic: 1 clove
- Parma ham: 200 gr
- Salt: to taste
- Sliced onions: 1,5 kg
- Sugar: 2 teaspoons

Preparation

Start by preparing a classic tomato sauce: heat a drizzle of extra-virgin olive oil in a pan and sauté a clove of garlic in it.
Once the garlic becomes golden, remove it from the pan and add **Pomì Fine Tomato Pulp.**
Let everything simmer for 15 minutes on slow heat, adjust salt and pepper and place it in a bowl to rest. In the same pan sauté the prosciutto di Parma cut into strips. Then add the previously prepared tomato sauce and let it stand to gain flavor.

At this point, in a small pot, melt the butter together with 2 tablespoons of extra-virgin olive oil.
Then add the onions sliced not too thin and keep cooking over medium heat until they are wilted.
Once wilted, add the sugar and let it melt until it caramelizes becoming of a honey-like color. Now that all the ingredients are ready, cook the pasta in plenty salted water, drain it and sauté it together with the tomato sauce with prosciutto previously prepared.
Serve the fettuccine and add a dollop of caramelized onions and a basil leaf on top.

For this recipe we used:

Finely Chopped tomatoes 200 gr

