



# LIVERNANO



From: Grandma Cuillo  
Serves: 4 persons

Prep Time: 15 min  
Cook Time: 20 min

## Instructions

Cut red peppers into pieces and puree in a food processor.

In a sauce pan, add extra virgin olive oil to coat pan.

When heated, add pureed peppers and cook for a few minutes.

Add heavy cream and stir until incorporated.

When sauce becomes thick, add Parmigiano Reggiano and salt and pepper to taste.

Add cooked pasta, toss with sauce.

Sprinkle with flat leaves parsley, add diced ham and toss.

Serve immediately

## Livernano wines

Livernano Chianti Classico— 80% Sangiovese 20% Merlot

Casalvento Chianti Classico—80% Sangiovese 20% Cabernet

## Ingredients

1 lb

Penne pasta

3 whole

Red peppers

1 cup

Heavy cream

1/4 cup

Parmigiano Reggiano cheese

Salt & Pepper

To taste

2 Sprinkle

Leaves parsley

1/2 cup

Diced boiled Ham (good quality)