

Gallo

SALAME

AUTHENTIC OLD WORLD FLAVOR SINCE 1910

➤ TRATTORIA 1910 MENU ◀

1910 PASTA



INGREDIENTS

Pasta

- 6½ oz. Gallo Salame Italian Dry Salame Chub, diced
- ½ lb. rigatoni pasta
- ⅓ cup yellow onion, diced
- 2 tbsp. extra virgin olive oil
 - salt

Sauce

- 2 cups whole milk
- ¼ cup heavy cream
- 4 tbsp. unsalted butter
- 3 tbsp. unbleached, all-purpose flour
- ¼ tsp. salt

Finishing

- 2 cups parmesano-reggiano cheese, freshly grated
- ¼ cup plain fine bread crumbs
- 2 tbsp. unsalted butter, plus extra for baking dish

DIRECTIONS

Heat oven to 350°. Generously butter a 1 quart baking dish.

Pasta

1. Cook pasta al dente, salting water to taste (DO NOT RINSE) and set aside.
2. In a large sauté pan, heat olive oil over medium heat, add onion and pinch of salt. Sauté for 3 minutes. Add Italian Dry Gallo Salame and cook 1 minute.
3. Add cooked pasta and stir to combine. Remove from heat.

Sauce

1. In a medium saucepan, heat milk and half & half over low heat, bring just to a boil and remove from heat.
2. In large saucepan, melt butter over low heat. Add flour and cook, stirring constantly with a wooden spoon for 2 minutes. Do NOT brown. Remove from heat.
3. Add 2 tablespoons of the milk to flour mixture, stirring constantly until milk is incorporated. Repeat until ½ cup of the milk has been added. Then gradually add the remaining milk, stirring between additions.
4. Return pan to low heat. Stir frequently, especially along the edges until the sauce is the consistency of a thick cream. Stir in salt and remove from heat.

Combine pasta mixture with sauce and mix in cheese. Transfer to baking dish, cover with bread crumbs and dot with butter. Bake until golden 18-20 minutes. Let stand 5-8 minutes before serving.

Makes 8 Servings