

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Mozzarella, Asiago, Parmesan & Prosciutto Baked Cavatappi paired with the Intrinsic Cabernet Sauvignon



Mozzarella, Asiago, Parmesan & Prosciutto Baked Cavatappi

Total Time - 40 minutes (Makes 6 servings)

Ingredients:

8 oz Cavatappi pasta
3 oz prosciutto
1 cup BelGioioso Asiago cheese
8 oz BelGioioso sliced fresh mozzarella cheese
1 cup BelGioioso Parmesan cheese shredded
1/4 cup BelGioioso Parmesan cheese grated
5 tablespoons unsalted butter, divided
1/4 cup flour 3 cups whole milk
1/2 teaspoon kosher salt
1/2 teaspoon pepper
2 cloves garlic
1 tablespoon Dijon mustard
1 cup panko breadcrumbs
1 tablespoon fresh thyme leaves

Steps:

1. Chop prosciutto, mince garlic and shred asiago cheese. Preheat oven to 325°F and grease a 2-quart baking dish with 1 tablespoon of butter. Bring a large pot of salted water to a boil; cook pasta 8 minutes to very al dente. Drain well; set aside to cool.
2. Preheat a medium saucepan over medium-high for 2–3 minutes. Cook prosciutto 6–7 minutes, stirring until crispy. Remove from pan drain well on a paper towel-lined plate and set aside.
3. Melt 2 tablespoons of butter in same saucepan; add garlic and flour and cook 1–2 minutes, stirring until golden brown.
4. Slowly whisk in milk and cook 2–3 minutes, until sauce thickens. Add salt, pepper, and Dijon. Remove from heat and add shredded parmesan, hand torn fresh mozzarella, and asiago. Stir until melted. Combine in large bowl: cooked pasta, cooked prosciutto, and cheese sauce until well combined. Transfer pasta mixture to buttered baking dish.
5. Melt remaining 2 tablespoons butter in medium sauté pan over medium; add panko and thyme. Cook 1–2 minutes, until breadcrumbs begin to brown. Add breadcrumb mixture to top of pasta, then top with grated Parmesan. Bake 30 minutes or until golden brown and bubbling.