



Paccheri Alla Crabe et Prosciutto

Yield: 4 serves | Rating: 5/5 | Prep: 5 min | Cook: 15 min | Source: #ParlezPantry

Paccheri in its main form is a large tube of pasta, shorter but much wider than cannelloni. A restaurant may also have a smaller version called mezzi paccheri, literally meaning half.

Paccheri is available in lisce (smooth) and rigati (grooved) versions, all depending on how you wish the pasta to take a firm hold of the sauce.

Ingredients

- 500 g paccheri
- 125 g crab (brown, undressed)
- 125 g crab (white, undressed)
- 4 slices prosciutto
- ½ tbsp thyme (fresh leaves)
- ½ tsp chilli flakes
- ½ cup pecorino (grated)
- 1 garlic clove (sliced)
- ¼ tsp salt
- 1 egg yolk
- ¼ tsp black pepper
- 1 ½ tbsp oil (olive)

Notes

This makes for a wonderfully light lunch with a cool crisp glass of Soave.



Method

1. In a mixing bowl, whisk together the egg yolk, pecorino, salt and pepper and set aside. Finely slice the prosciutto and set aside in a small bowl.
2. Strip the thyme stalks of their leaves and place into a pestle and mortar with the chilli flakes, pounding for 1 minute but not into a fine powder.
3. Cook the pasta according to the packet instructions minus 2 minutes, this is such large pasta you would never forgive yourself if it turned out bloated.
4. Finely slice the garlic, and place a large skillet over a medium heat and add 1 tbsp of olive oil, turn the heat down to low and add the crab, stirring to coat all the meat, plus half of the chilli and thyme blend, keep on the heat for 2 minutes.
5. Drain the pasta, reserving a cupful of cooking water, then gently fold it through the crab after you remove the crab from the heat and pour the egg mix over the top. Toss together, adding some of the reserved cooking water if needed for extra creaminess.
6. Once the mix is combined and the sauce has thickened slightly from the egg cooking add the finely chopped prosciutto and stir through once more.
7. Delicious served hot or cold with extra pecorino grated over the top.