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one pot coquillettes - ham

with PDO huile d'olive de Nyons

For 4 servings:

- *320 g coquillettes*
- *150 g good quality diced cooked ham*
- *800 ml of light chicken stock (or water + 1 stock cube)*
- *2 tbsp **PDO huile d'olive de Nyons***
- *40 g grated parmesan*
- *1 garlic clove, germ removed*
- *Freshly ground pepper and fleur de sel*

Preparation: 10 min
Cooking: 10 min

In a large saucepan, heat a little olive oil over a medium heat. Fry the garlic clove with the germ removed, without browning it.

Add the coquillettes straight into the saucepan, then pour in the warm light chicken stock. The stock should just cover the pastas. Bring to the boil, then cook over a medium heat, stirring regularly.

When the pastas are al dente and the stock nearly absorbed (there should still a little binding liquid), add the diced cooked ham. Combine and leave for the ham to heat up for 1 minute. Off heat, add the PDO huile d'olive de Nyons and the grated parmesan. Stirring vigorously -- the oil will emulsify with the starch, making a light and glossy sauce. Adjust with some stock if needed.
Serve immediately in soup plates. Finish with a twist of the pepper mill and some fleur de sel and a last drizzle of PDO olive oil.

Alternatives: add some fresh basil leaves or a handful of green peas towards the end of the cooking for a seasonal touch.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nyons, for its sweetness, its smoothness, its aromas of dried fruit, and its buttery taste, along with possible aromas of fresh hazelnuts and/or freshly-cut grass.

You can also use one of these PDO olive oils: Nice or Languedoc.

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