

PESTO TAGLIATELLE WITH ZLATIBORAC SMOKED PORK HAM



1 PORTION:

50 g of Zlatiborac smoked pork ham

125 g of tagliatelle pasta

30 g of Pesto alla Genovese sauce

1 dl of cooking cream

Salt to taste

20 g of Parmesan cheese

Cherry tomatoes and basil leaves for decoration

Preparation:

Cook the pasta in salted boiling water. Heat the cooking cream in a pan and add pesto sauce, salt and Zlatiborac smoked pork ham cut into strips. After that add tagliatelle and boil for another minute or two, to allow the tastes to unite. Serve the dish, sprinkle it with parmesan cheese and decorate with cherry tomatoes and basil leaves.