

**ROSETTE**  
**Pasta Rose with Dante Truffle Crema Sauce**

**Ingredients:**

1/2 pound fresh egg pasta dough  
4 tablespoons unsalted butter  
Dante Truffle Crema Sauce  
8 ounces prosciutto, sliced very thin  
4 ounces Asiago cheese, shredded  
3 tablespoons grated Parmesan cheese  
Fresh basil leaves for plating (optional)

**Directions:**

**To roll and cook the dough:**

Roll the pasta dough to 1/8-inch thickness. Cut the dough into 8 strips, 4-inches wide x 8-inches long. Cook the pasta strips 2 or 3 at a time in boiling salted water for 10-15 seconds. Transfer the cooked pasta to a bowl of ice water to stop the cooking. Then place the cooled strips on a towel and repeat with the remaining strips.

**To form the pasta roses:**

On each pasta strip, place a slice of prosciutto. Cut the prosciutto to fit; it should not overlap the edges of the pasta. Sprinkle each strip with some of the shredded Asiago cheese. Roll up the pasta like a jelly roll, starting from the short side of the strip. Cut the strips into 2 or 3 pieces that are about 2-inches high. With a paring knife make an X cut about 1/2-inch deep into one side of each piece. These cuts will help the roses "bloom."

Preheat the oven to 450. Spread the Truffle Crema Sauce on the bottom of the baking dish. Put the roses in the baking dish with the cross cuts face up. Press down a bit on the roses to help them open slightly. Use a pastry brush to brush the remaining truffle Crema sauce over the roses. Sprinkle with Parmesan cheese. Bake for about 15 minutes, or until a light brown crust forms on top. Remove from the oven; let rest for 5 minutes before serving. Place 2 or 3 pasta roses on individual serving plates. Tuck in a few basil leaves as a garnish.