

Italian pasta in sweet mode

conghilioni with poppy seed, caramel sauce and almonds



Quantity: 5



Time of preparation: 1.5 hours

300 g of conghilioni pasta

400 g of ready-made poppy-seed mixture

200 ml of whipping cream (36%) (chilled)

50 g of almonds in flakes

100 g of sugar

30 g of butter

80 ml of whipping cream (30%)

Boil the pasta until it becomes soft and pour into a sieve. Then pour cold water over the pasta. Fry the almonds in a pan – no oil.

Whisk the 36% cream in a ceramic bowl and place the poppy seed mixture in a large bowl. Then mix the cream into the poppy seed mixture adding small batches of cream and stir slowly. Spoon the mixture into the pasta shells. Arrange the shells on a plate and pour the sauce or honey over the pasta and sprinkle with roasted almonds.

Caramel sauce:

Put 100g of sugar in a cold frying pan and heat it up until it melts and turns golden. Add 30 g of butter, stir, and then slowly add 80 ml of cream (30%) while stirring.

You can use honey instead of the sauce.

