



Rigatoni No Vodka

by **Christian Petroni**



A silky tomato-cream sauce made with prosciutto, shallots, garlic, and two cheeses coats perfectly al dente rigatoni. It's indulgent, simple, and loaded with personality—just like Christian himself.

Prep Time:
15 Minutes

Cook Time
25 Minutes

Serves:
4 Servings

Level:
Intermediate

Ingredients

- 1 lb rigatoni (or similar short pasta)
- 3 tbsp extra virgin olive oil (preferably Frankie's 457)
- 3 oz prosciutto, diced (include fatty ends)
- 3 cloves garlic, sliced or smashed
- 1 shallot, finely diced
- ½ tsp freshly cracked black pepper
- ½ cup red wine (for deglazing – replaces vodka)
- 1 cup tomato sauce or crushed tomatoes
- ¾ cup heavy cream
- 2 tbsp unsalted butter
- ½ cup Parmigiano-Reggiano, grated
- ½ cup Pecorino Romano, grated
- Salt, to taste
- Fresh basil, for garnish

Instructions

Step 1

Render & Build Flavor

Heat olive oil in a large sauté pan over medium heat. Add diced prosciutto and let the fat render until edges begin to crisp.

Step 2

Toast & Layer Aromatics

Add garlic and black pepper to the pan. Let them toast gently until fragrant. Add shallots to slow the cooking and build the base flavor.

Step 3

Deglaze & Simmer

Once shallots are softened, deglaze the pan with red wine. Let it reduce slightly, scraping any brown bits from the bottom.

Step 4

Add Tomatoes & Cream

Pour in tomato sauce and stir. Add heavy cream and cook until the sauce turns a beautiful blush pink.

Step 5

Cook the Pasta

Boil rigatoni in salted water for half the suggested time (about 5 minutes if the box says 10). Save some pasta water.

Step 6

Combine & Finish

Transfer the half-cooked pasta directly into the sauce. Add a splash of pasta water and finish cooking in the pan until the sauce thickens and clings to every noodle.

Step 7

Butter & Cheese Emulsion

Add butter, Parmigiano, and Pecorino. Toss vigorously until creamy and glossy.

Step 8

Plate & Serve

Top with fresh basil, more cheese, and a drizzle of olive oil. Serve immediately—with or without a glass of actual vodka.