

Ham Mousse Stuffed Pasta Tubes

8 Manicotti pasta tubes

Smoked Ham Mousse:

2 ¼ lbs. cooked smoked ham, coarsely chopped
1-cup breadcrumbs
1 egg
3tbs cream
1/2tsp salt
1/2tsp white pepper
1/2tbs butter

Dill Mustard Sauce:

1tbs butter
3 shallots, finely chopped
3 cups cream
1/4-cup Dijon mustard
2tbs fresh dill, finely chopped

Cook the pasta tubes according to the directions on the package. Drain and set aside.

Put the smoked ham, breadcrumbs, egg, cream, salt, and pepper into a food processor and process until smooth. Pipe the mixture into the pasta tubes and place them on a buttered baking sheet. Set aside.

Melt the butter in a medium saucepan over medium heat. Add the shallots and sauté them for about 2 minutes. Add the cream, bring it to a boil, then reduce the heat and cook until the mixture has reduced by half. Stir in the mustard and dill, and stir for 1 minute. Sieve the sauce, and keep it warm.

While the sauce is reducing, preheat the oven to 375 degrees. Cover the stuffed pasta tubes with a damp kitchen towel and bake them until heated through, about 15 minutes.

Spoon the sauce into the center of each warmed serving plate. Top with a stuffed pasta tube. Garnish with a sprig of fresh dill.