



### Heavy cream:

Adds extra indulgence, enhancing the dish's luxurious texture and flavor.

### Garlic:

Infuses the dish with a subtle savory aroma and depth of flavor.

0:00



### Parmesan cheese:

Packs a salty, nutty tang that elevates the overall taste of the sauce.

### Mozzarella cheese:

Melts seamlessly into the sauce, contributing to its gooey, velvety consistency.

### Salt and black pepper:

Essential for seasoning, these bring out the natural flavors of the dish.

### Paprika:

Adds a touch of smokiness, giving the dish a hint of complexity.

## What Makes This Recipe Special

**Perfectly Sized Pasta:** Ditalini's tiny, cylindrical form is perfect for grasping sauces and broths, guaranteeing that each mouthful is full of flavor. Its small size also makes it enjoyable to eat, particularly for children.

**Quick and Easy:** This recipe is great for quick dinners and takes less than 30 minutes to prepare. It is simple enough for beginners and delicious enough to satisfy even the pickiest eaters.

**Budget-Friendly:** This recipe uses simple, affordable ingredients. It is easy on your budget but still offers great flavor and quality.

## Creamy Ditalini Pasta Recipe

### Ingredients

- 2 cups Rotini pasta
- 2 tablespoons Butter
- All-purpose flour (2 tablespoons)
- Whole milk (2 cups, warm)
- Garlic (2 cloves, minced)
- Parmesan cheese (1/2 cup, grated)
- Salt and black pepper (to taste)
- Paprika (1/2 teaspoon)

### Directions



## Step 1

**Cook the Pasta:** Boil 4 cups of water in a large pot and add salt for flavor. When the water is boiling, add the ditalini pasta and cook it according to the package instructions, usually about 8-10 minutes, until it is firm but soft (al dente). After cooking, drain the pasta and save about ½ cup of the pasta water to adjust the sauce later if needed. Set the cooked pasta aside while you prepare the rest of the dish.

○ 0:00



## Step 2

**Make the Creamy Sauce:** Melt butter in a large skillet over medium heat. Add minced garlic and sauté for about 1 minute until fragrant. Sprinkle in flour and stir to make a roux, cooking for 1-2 minutes to remove the raw flour taste. Gradually whisk in warm milk and cream, ensuring no lumps, and whisk for about 5 minutes until thickened. Lower the heat and stir in Parmesan and Mozzarella cheeses until melted and smooth. Season with black pepper, paprika (if desired), and salt to taste.

## Step 3

**Combine Pasta with Sauce:** Add the cooked ditalini pasta to the creamy sauce and toss to coat. If the sauce is too thick, add a splash of reserved pasta water to thin it out.



0:00

## Step 4

**Serve and Garnish:** Serve the pasta in bowls. Add fresh basil or parsley on top, and sprinkle more Parmesan cheese. Serve right away and enjoy as everyone digs into this creamy dish.

## Serving Ideas

You can mix both ditalini pasta and Caramelized Onion Pasta (<https://kitchencousine.com/caramelized-onion-pasta/>) for a better flavour.