**Chicken, Ham - Rigatoni**

**CREAMY SAUCE BASE**

250g Diced Ham

100g diced Shallots

200g white wine

1 liter Cream

1.5 l Chicken or Ham stock seasoned well

50g Oyster sauce

* Sautee the dice ham until caramelized
* Take it out and sautee the shallots until fragrant
* Add the ham again and add white wine. Reduce until wine almost gone
* Add Stock and reduce ¼
* Add cream and oyster sauce
* Reduce until a bit thickend
* Check seasoning and cool down