CASARECCE PASTA WITH GUANCIALE AND SMOKED SCAMORZA

Menù Ingredients

180 g. Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9
200 g. Grancrema di Scamorza affumicata - Grancrema cheese sauce with Smoked Scamorza - E91
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Salsa di fuoco - Spicy sauce - C57

Ingredients

500 g. Casarecce pasta
q.s. Parsley, chopped
q.s. Brandy

Chef: Leonardo Pellacani

Method

Serve 6
Cook the pasta in boiling salted water. In a pan add a drizzle of evoo and brown the bacon cut into strips. Deglaze with a drop of Brandy and let it evaporate. Add the smoked scamorza cheese and the chili pepper sauce. Drain the casarecce al dente and toss them in a pan with the sauce. Serve with a sprinkle of chopped parsley.

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