

FUSILLI ALL'AMATRICIANA WITH YELLOW CHERRY TOMATO



Chef: Gianluca Galliera

Menù Ingredients

300 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
90 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
9 slices Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g Fusilli pasta
9 slices Cured Pancetta
q.s. White wine
60 g Parmigiano Reggiano cheese
1 Golden onion
q.s. Chili pepper
q.s. Parsley
q.s. Pepper
q.s. Salt

Method

For 6 persons.

Cook the fusilli pasta in boiling salted water until al dente. In a pan with evoo sweat the chopped onion; add the pancetta and the guanciale cut into strips, then deglaze with the white wine and season with salt and pepper. Finally incorporate the blended datterini tomatoes and some chilli pepper. Strain the fusilli and toss them in the prepared sauce, add the pecorino cheese sauce and the grated Parmigiano. Complete with a sprinkle of chopped parsley.