

FUSILLI CON GUANCIALE, RED PESTO AND PINE NUTS



Menù Ingredients

400 g. Pesto rosso - Red pesto - CG0K
70 g. Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

600 g. Fusilli pasta
40 g. Pine nuts
30 g. Onion
q.s. Fresh Basil
q.s. Salt
50 g. Pecorino cheese

Chef: Leonardo Pellacani

Method

Serve 6

In a non-stick pan, toast the pine nuts. In the meantime, cook the fusilli pasta in boiling salted water until al dente. In a saucepan, with some evoo brown the chopped onion and the bacon cut into strips. Add the red pesto and a little of the pasta cooking water. At this point, drain the fusilli and toss them in the prepared sauce and transfer them to the plates. Garnish with toasted pine nuts, shaved pecorino cheese, fresh basil and a drizzle of extra virgin olive oil.