

FUSILLI PASTA WITH SMOKED SCAMORZA, GUANCIALE AND SAGE



Chef: Tommaso Ruggieri

Method

Serve 6

In a pot with boiling salted water cook the fusilli until al dente. In the meantime, prepare the béchamel sauce by diluting the powder in water according to the instruction on the package, bringing to a boil, then mix in the scamorza sauce and the sage cream. Mix the béchamel sauce to the fusilli and transfer them into a ovenproof dish .On top add the cherry tomatoes and the bacon cut into strips, then bake at 180°C for fifteen minutes.

Menù Ingredients

300 g. Preparato in polvere per besciamella – Fast Bechamel Powder Mix - P41
60 g. Crema di salvia - Sage cream - KT7
60 g. Grancrema di Scamorza affumicata - Grancrema cheese sauce with Smoked Scamorza - E91
6 fette Guanciale cotto affumicato - 2T9

Ingredients

12 Cherry tomatoes
6 Slices of Cured Guanciale
480 g. Fusilli Pasta