

TOASTED SPAGHETTI NESTS WITH SLICED TOMATOES AND GUANCIALE



Menù Ingredients

200 g. Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9

300 g. Ruotine di pomodoro semisecche - Wheels of semi dried tomatoes - ZJ1X

q.s. Grancrema di Formaggio di Fossa di Sogliano D.O.P. -

Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Spaghetti

q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6

Cook the spaghetti in boiling salted water, then drain it and season with a drizzle of extra virgin olive oil and let them cool down in a bowl. In the meantime, line a baking sheet with parchment paper and form nests of spaghetti with the help of a fork and ladle. Gratin in the oven at 180 ° for about fifteen minutes, then, when they are slightly golden brown remove them from the oven. At this point, place one nest on a plate and three tomato wheels and a slice of guanciale on top; cover with another nest, repeat the sequence of ingredients and complete with a third nest of spaghetti. Bake the pasta nests in the oven for ten minutes, then plate them up with a drizzle of warm fossa di sogliano cheese sauce.