

TORCETTI PASTA WITH FAVA BEANS , PECORINO CHEESE AND CRISPY PANCETTA



Chef: Tommaso Ruggieri

Method

Serve 6

Blanch the fresh fava beans in boiling salted water, then braise them in a saucepan with a little extra virgin olive oil and the chopped onion. Cut the bacon into strips and fry it over high heat until crispy. At this point cook the torcetti in boiling salted water until al dente, drained them and toss them in a pan together with the Pecorino cheese sauce, the fava beans and the crispy bacon. Complete with grated Parmigiano reggiano cheese and cracked pepper.

Menù Ingredients

300 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

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

Ingredients

q.s. Salt

q.s. Black Pepper

q.s. Fresh Thyme

50 g. Onions

150 g. Parmigiano Reggiano Cheese

500 g. Fava Beans

500 g. Torcetti Pasta