

## TROFIE WITH SESAME, PANCETTA AND PECORINO CHEESE

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**Chef:** Diego Ponzoni

### Method

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Serve 6

In a pot of boiling salted water cook the trofie al dente. In the meantime, cut the pancetta into cubes. In a saucepan, sauté the chopped shallot together with a little extra virgin olive oil; add the pancetta. Add in then the toasted sesame diluted with a little of the pasta cooking water, until a creamy sauce is obtained. Drain the trofie and toss them in the prepared sauce. Sprinkle with grated Parmigiano reggiano cheese and complete with a drizzle of Pecorino Sauce.

### Gluten Free Method

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Use Pasta and Pancetta that are gluten free.

### Menù Ingredients

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

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
to taste Semi di sesamo - Sesame Seeds - R00

### Ingredients

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500 g. Trofie Pasta

240 g. Pancetta

60 g. Parmigiano Reggiano cheese

60 g. Shallots

q.s. Pepper

q.s. Salt