

TROFIE WITH SESAME, PANCETTA AND PECORINO CHEESE



Menù Ingredients

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

500 g. Trofie Pasta
240 g. Pancetta
60 g. Parmigiano Reggiano cheese
60 g. Shallots
q.s. Pepper
q.s. Salt

Chef: Diego Ponzoni

Method

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

Use Pasta and Pancetta that are gluten free.