



Elvea, festa all'italiana

Paccheri all'amatriciana with pecorino cream



Ingredients for 2 Persons

200 g	paccheri
300 ml	veal broth
150 g	pecorino
1	onion, chopped
1 clove	garlic
120 g	pancetta, cut in pieces
400 g	ELVEA Cubes
	fresh basil
	olive oil
	salt

Preparation

Cook the paccheri al dente in a large amount of salted water.

Heat the veal stock and melt the pecorino on a low heat. Mix smoothly with a dash of olive oil.

Fry the finely chopped onion with a clove of garlic in a dash of olive oil. Add the diced pancetta and let it cook until crispy.

Then add the diced tomatoes and some finely chopped basil leaves. Let simmer for a few minutes on a low heat.

Drain the pasta and mix it with the tomato sauce.

Divide between two plates and spoon some of the pecorino cream.

Finish with fresh basil.

Recept info: Peppe Giacomazza 'Een feest uit Italië'

