



*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.

Receipt info: Peppe Giacomazza 'Een feest uit Italië'

