



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'

