



#OggiACasaMilo

TRECCE DELL'ORTO PASTA, CHEEK, CHICORY, DRIED TOMATOES AND PINE NUTS.



DIFFICULTY: 2/3



PREPARATION TIME: 30'



INGREDIENTS FOR 4 SERVINGS

350 g Trecce dell'Orto
200 g Puntarelle chicory
100 g Guanciale bacon
100 g Dried tomatoes
50 gr Pine nuts
1 garlic clove
Salt

PREPARATION

- 1 Wash and clean the chicory by cutting it into thin slices, finely chop the guanciale bacon and brown it in a hot pan with garlic and no oil.
- 2 In the meantime, rehydrate the dried tomatoes for 10 minutes in lukewarm water and mix them in a food processor to form a cream, adding a bit of oil.
- 3 Toast the pine nuts separately in the pre-heated oven at 160 °C or the hot pan for a few minutes.
- 4 Boil the pasta slightly underdone and drain it in the pan with the bacon, add the chicory, the cream of dried tomatoes and complete with the toasted pine nuts.
- 5 Serve.

