



## Mezzanelli Pasta with Lardo and Piennolo Cherry Tomatoes

**Categoria:** First Courses **Tempo di preparazione:** 10 minutes **Difficoltà:** facile 🕒

### Ingredienti per 4

- 400g broken mezzanelli, macaroncelli or ziti pasta
- 300g Piennolo cherry tomatoes
- 130g lardo di Colonnata (cured pork fat)
- 1 onion
- 1 garlic clove
- 1/2 chilli pepper or pepper
- 1 tbsp of lard or 2 tbsp of extra virgin olive oil
- half a glass of dry red wine
- grated parmesan and pecorino romano cheese, to taste
- fresh basil
- salt to taste

**Chef:** Viviana Marrocoli

*A truly delicious pasta dish to enjoy with your family and friends on a chilly evening. Serve with some sourdough bread to mop up the sauce!*

Serves: **4**

Preparation time: **10 minutes**

Cooking time: **25 minutes**

### Method

Heat the olive oil or lard in a pan with the chopped onion, 100g of the finely chopped cured pork fat, garlic and a pinch of chilli. When everything has softened to a sauce, deglaze with the wine.

Once evaporated, add the cherry tomatoes and cook for about 15 minutes, over a low heat, to combine. In the meantime fry the rest of the cured pork fat in a non-fat frying pan in its own fat until crispy, for about 10 minutes. Cook the pasta and drain it al dente.

Add to the sauce. Finish with pepper, pecorino and parmesan and garnish with basil and the crispy pork fat. Serve in a hot dish.

