

# Tonnarelli with Pecorino cheese from Fattoria del Faggio, pepper from Valle Maggia, egg cream and home-made bacon



*A recipe by Chef Martina De Michele of the Fiore di pietra Restaurant at Ferrovia Monte Generoso.*

## Preparation



Time required approx. 40 minutes



Difficulty Easy - For all



Portion size 4 people

## Features



Dish Meat - Tonnarelli with bacon



Typical product Bacon - 0 Km



Suitable in Autumn - Dinner with friends

**Tonnarelli with  
Pecorino cheese  
from Fattoria del  
Faggio, pepper from  
Valle Maggia, egg  
cream and home-  
made bacon**

## **INGREDIENTS**

- ☐ 400 gr fresh tonnarelli
- ☐ 240 gr egg yolk
- ☐ 100 gr sbrinz
- ☐ 80 gr bacon
- ☐ Salt to taste
- ☐ Maggia Valley pepper to taste

**Tonnarelli  
with Pecorino  
cheese from  
Fattoria del  
Faggio, pepper  
from Valle  
Maggia, egg  
cream and  
home-made  
bacon**

**PREPARATION**

1. Brown the bacon and make it crispy, drain from its cooking fat and set aside for the next preparation.
2. Mix the liquid egg yolk with a whisk in a bain-marie, taking care with a probe thermometer that it does not exceed a temperature of 68°C
3. Once the egg is pasteurised, add the pepper, cheese and fat reserved from the bacon preparation and mix over very low heat. The mixture should remain creamy and homogeneous.
4. Bring the generously salted water to the boil and immerse the tonnarelli. Cook according to the timings indicated on the package purchased, drain in a sauteuse pan.
5. Add the egg-cheese-pepper mixture, stir, and toss the pasta to coat. The pasta must remain creamy and the egg must not make lumps.
6. Continue sautéing the tonnarelli vigorously in the pan, incorporating air, if necessary and according to taste add a sprinkling of sbrinz.

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## **SERVING**

1. Serve in a nest in a bowl, placing the slightly warmed crispy bacon on top with a few peppercorns to decorate.
2. Serve piping hot and enjoy!