

FETTUCCINE ABBRUZZESI

with De Cecco egg fettuccine with pancetta and pecorino



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MAFALDINE DE CECCO

INGREDIENTS

— Available at Mediterranean foods

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| 1 packet of De Cecco egg Fettuccine 250g | 2 teaspoon of freshly ground black pepper |
| ½ cup of freshly grated Pecorino Romano cheese | ½ cup of chopped basil |
| ½ glass of white wine | ½ cup of finely chopped Italian parsley |
| 200g pancetta flat Villani cut in strips | 1 onion medium finely chopped |

METHOD

1. Pour 4 tablespoons of extra virgin olive oil in a large pan and fry the onion for 1 minute.
2. Then add the pancetta and fry for another couple of minutes until the pancetta start to become translucent.
3. Add the wine and let it evaporate then add the herbs and the pepper and set aside.
4. In a large pot of salted boiling water cook the fettuccine "until al dente.
5. Drain reserving a little of the cooking water. Toss the pasta into the sauce and add the water if become to dry.
6. Serve with a generous sprinkle of Pecorino Romano cheese and a bit more of chopped Italian parsley.

Buon Appetito.

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