



## **TAGLIATELLE ASPARAGUS, *GUANCIALE*, AND CHERRY TOMATOES**

### **INGREDIENTS FOR 4 PEOPLE**

**300 GR OF ASPARAGUS, PREFERABLY WILD**

**200 GR OF CHERRY TOMATOES**

**10 SLICES OF FINELY SLICED *GUANCIALE***

**GARLIC AND ONION**

**BASIL**

**GRATED PECORINO**

**350 GR OF EGG TAGLIATELLE**

### **FOR THE TAGLIATELLE:**

**FRESH PASTA**

**250 GR 00 FLOUR**

**250 GR DURUM WHEAT SEMOLINA**

**4 WHOLE EGGS**

**4 EGG YOLK**

Arrange the two flours in a pyramid on a work surface or on a wooden pastry board, place the eggs in the center and mix everything with a fork, then knead until the dough is smooth and homogeneous, cover with cling film and let it rest for ½ hour

Roll out the dough with a rolling pin or with the pasta machine, until it is very fine, then cut the dough into 1.5 cm wide strips, let the noodles dry for 1 hour.

Cut the asparagus into small pieces, braise them with chopped onion and garlic, cook over low heat for 5 minutes, and then add the cherry tomatoes cut in two. On the side, sear the strips of *guanciale* in a pan until is well seared; remove from heat and set aside.

Cook the tagliatelle in abundant salted water, drain directly into the pan with the asparagus, stir in extra virgin olive oil and pecorino cheese, season with salt and pepper, and add the basil. Finish the dish with the seared *guanciale*.