



CITTERIO

COOKBOOK



Citterio, since 1878



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All the 100% Italian guanciale taste

The perfect ingredient for Carbonara and your Italian favourite recipes



Citterio offers a 100% Italian product for your everyday recipes. Its deliciousness and unmistakable quality make it a beloved product for food enthusiasts.

Citterio guanciale can be a super tasty ingredient in many recipes, from the most traditional to the most creative.

Try its flavour to give personality to your menu.

As if freshly cut and in convenient formats,
always practical and versatile.



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Bucatini all'Amatriciana

with Italian Guanciale



SERVE: 2

PREPARE: 10 MIN

COOK: 20 MIN

Instructions

INGREDIENTS:

- 125 g Guanciale
- 200 g Bucatini
- 200 g Peeled tomatoes
- 40 g Pecorino Romano DOP
- 20 ml Dry white wine
- 1 Chili pepper



PREPARATION

- Bring a pot of water to a boil to cook the pasta.
- In a non-stick frying pan, brown the guanciale cubetti over low heat for 7–8 minutes, until the fat has rendered and the meat is crispy.
- Deglaze with the white wine and let the alcohol evaporate completely. Transfer the guanciale to a plate and set aside.
- In the same pan, add the peeled tomatoes, the chopped chili pepper and a pinch of salt. Cook over medium heat for about 10 minutes, adjusting the seasoning to taste.
- Add the Bucatini pasta to the boiling water and cook until they are “al dente”.
- Remove the chili pepper and add the guanciale strips you set aside, mixing well.
- Drain the pasta and toss it in the pan with the sauce. Stir quickly to combine.
- Serve immediately bucatini, topped with guanciale and grated Pecorino Romano DOP



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