

Fusilli con Pancetta in Bianco **(Fusilli with Pancetta in white)**

(Serves 4)

Ingredients:

350 gr. or 12.5 oz.	fusilli pasta
3 Tbsp.	onions, finely chopped
110gr. or 40 oz.	pancetta, sliced in strips
2 Tbsp.	parsley, chopped
2 Tbsp.	Evo
10 leaves	basil, chopped
½ Teaspoon	chili pepper- optional
1 cup or 250 ml.	vegetable broth
2 Tbsp.	flour
	Grated pecorino cheese for serving
	salt and pepper

Method:

1. In a frying pan, large enough to sauté the fusilli, heat pan to medium high heat and add the **Evo** and onions and cook for 3-4 minutes until the onions become translucent.
2. Add the pancetta and cook until the pancetta begins to crisp. Add flour and mix to dissolve any lumps.
3. Add the broth and mix and bring to a boil. Add parsley, basil and chili pepper. Adjust to personal taste with salt and pepper and set aside.
4. In a separate pot of boiling water cook the fusilli according to package instructions, if you prefer the pasta "al dente", cook 2 minutes less.
5. Drain the pasta, saving some of the cooking water. Add the fusilli to the pan with the sauce, along with 2 tablespoons of the pecorino cheese.
6. Sauté until the fusilli absorbs the sauce and the sauce becomes creamy. If the sauce is too dry add some of the cooking water
7. Serve with the remaining pecorino cheese

EVOO = Extra Virgin Olive Oil