

Fileja Pasta alla Silana **(Fileja Pasta Silana Style)** (Serves 6)

Ingredients:

500 gr. or 1Lb.	fileja pasta
4 Tbsp.	Evo
4 Tbsp.	red onions, finely chopped
60 gr. or 2 oz.	pancetta, cut in strips
60 gr. or 2 oz.	sopressata calabresse or calabrese spicy salame
20 gr. or ½ oz.	dry porcini, soaked in 1 cup of water
125 ml. or ½ cup	white wine
6 med.	ripe tomatoes, blanched, peeled and chopped
660 ml. or 23 fluid oz.	bottle of tomato passata
100 gr. or 3 oz.	caciocavallo cheese, cut in small cubes
50 gr. or 2 oz.	pecorino cheese, grated
	pinch of red chili pepper flakes
10 leaves	fresh basil, shredded by hands

Method:

1. In a skillet over medium high heat, add the **Evo** and red onions. As the onions begin to fry cook for 3 to 4 minutes until the onions are translucent, then add the pancetta and sopressata
2. Remove the porcini from the water and chop them, filter the water with a paper towel. Add the porcini to the sauce and cook for 5 minutes then add the white wine, let evaporate.
3. Add the chopped tomato and passata, rinse the bottle well and add to sauce. Add the water from the porcini and ½ cup of water, add salt and pepper bring to a boil and let simmer for 35 minutes. If the sauce seems watery cook it longer, if it seems too thick add some of the cooking water from the pasta.
4. Bring a pot of salted water to a boil and cook the pasta according to package specifications. Before draining the pasta, save a cup of the water, drain pasta and place back in cooking pot.
5. Add the sauce, red chili flakes, caciocavallo cheese, shredded basil leaves and pecorino cheese. Mix well until the caciocavallo cheese begins to melt. If mix is too try add some of the cooking water from pasta.

EVOO = Extra Virgin Olive Oil

