

P · R · I · M · V · S

SPAGHETTI ALLA CHITARRA

TIME: 52 M

LEVEL: MEDIUM

Servings 6
PRIMVS SPAGHETTI IGP
PRIMVS POMODORO DI SAN MARZANO DOP
durum wheat flour
4 eggs
salt



40 minutes preparation + 12 minutes cooking

Put the flour onto a wooden pastry board, make a well in it, and in the center put a pinch of salt and the whole beaten eggs. Mix, judging by hand whether to add or remove some of the quantity of flour indicated above. The PRIMVS SPAGHETTI IGP must be solid, but not too much. The PRIMVS SPAGHETTI IGP must be kneaded for as long as possible with some vigor. Pour some drops of PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP onto the palms of the hands to finish off the kneading before leaving the dough to rest for a couple of hours, or even longer, in a lightly floured receptacle covered by a plate, in a cool place away from draughts. When the time is right, roll the dough, silky and rested, out into thin sheets to be cut into strips as long as the width of the pasta guitar. The rolling-pin should be laid on the pasta which, following a movement more of pressure than stretching, will be cut by the steel wires. The PRIMVS SPAGHETTI IGP will fall through cut into a thin square section. Cook the PRIMVS SPAGHETTI IGP in abundant salted water at a rolling boil. Drain and dress with the sauce obtained by cooking the veal, pork and piece of lamb in PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP with the onion and the PRIMVS POMODORO DI SAN MARZANO DOP sauce. Add grated Pecorino and fresh hot chili powder.