



Pasta Alla Zozzona

Serves 6 as a first course

1 Package	Longo's Signature Rigatoni
300 gr.	Longo's Signature Italian Mild Pork Sausage – Removed from Casing and Crumbled
250 gr.	Guanciale – Diced Very Small
400 gr.	Longo's Curato San Marzano Tomatoes D.O.P.
4 pcs.	Large Enriched White Egg Yolks
80 gr.	Longo's Curato Pecorino Romano D.O.P. - Grated
4 Tbl.	Longo's Extra Virgin Olive Oil D.O.P.
30 gr.	Longo's Curato Parmigiano Reggiano D.O.P. - Grated

1. Bring a large pot of water to the boil and salt generously.
2. In a large pan add a drizzle of olive oil over medium heat.
3. Add the diced guanciale and crumbled sausage and cook stirring often for 15 minutes until they are well browned.
4. Add the San Marzano tomatoes and cook for another 5 minutes covered. If the pan gets to dry, add a little bit of the pasta water to the pan.
5. While the sauce is cooking, in a mixing bowl whisk together the egg yolks and the Pecorino Romano to create a fairly thick cream, add a small amount of the pasta water and continue to whisk. Do this to achieve the consistency equal to the egg yolks on their own.





6. Now drop your pasta in the water and cook al dente.
7. Once the pasta is cooked, strain it well and add it to the pan of sauce and mix very well.
8. Turn the heat off from under the pan and pour the egg and Pecorino mixture into the pan of pasta and sauce.
9. Stir and sauté immediately and constantly so that the egg mixture does not scramble in the pan.
10. Plate the pasta, drizzle with a little olive oil and sprinkle with the grated Parmigiano Reggiano and serve.

Recipe by
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