



RISTORANTE CARNIVORA - BARI  
**ITALIAN EMBRACE**



SERVES  
*4 people*



PREPARATION TIME  
*30 minutes*



DIFFICULTY  
*average*



SUGGESTED WINE  
**NIPOZZANO**  
RISERVA

**INGREDIENTS:**

400 grams Smelt flour Spaghetti - 100 grams Pork Cheek (Guanciale di Suino Nero Cinta Senese variety) - 300 grams fresh cherry tomatoes - 100 grams castel magno cheese from Piedmont - 200 grams arugula from Puglia - 1 small potato - 1 Shallot - 4 dill leaves - 1 garlic clove - 0,10 ml Nipozzano Chianti Rufina - 100 ml Milk

**PPREPARATION: CONFIT CHERRY TOMATOES**

Cut 200 grams of previously washed cherry tomatoes in half and place them on a baking tin with the open side facing up. Prepare a finely chopped mix of thyme and garlic – removing the center – and sprinkle on the tomatoes alongside a pinch of sugar. Place in oven at 120°C for two hours.

**PREPARATION: ARUGULA CREAM**

Stir fry the shallots and add water, the thin sliced potatoes and the arugula. Cook for 3 minutes. Blend and add salt to taste.

**PREPARATION: CASTEL MAGNO FONDUE**

Finely grate the castel magno cheese in a deep pan and add milk. Cook in a water bath and stir well until cream is nicely even.

**PREPARATION: SPAGHETTI**

Cook the spaghetti for about half of the suggested time and finish cooking in a pan where the pork cheek has been braised with Nipozzano Riserva before adding the remaining tomatoes (peeled in hot water).

Add cooking water from the spaghetti as needed.

Serve by placing the arugula cream on the plate and adding the spaghetti followed by a spiral of castel magno fondue, the confit tomatoes and finally decorate with dill leaves.