Pomì
O Così. O Pomì.

Amatriciana

Preparation time: 20 min
Difficulty: Easy



Ingredients

- Hot chili pepper: 1
- Lard: 1 tablespoon
- Pecorino cheese: 150 gr
- Pork cheek: 250 gr
- White onion: ½

Preparation

Sauté ½ chopped white onion in a pan with a hint of extra-virgin olive oil, add the **Passata classica Pomì** and cook for 15 minutes.
Cut the pork cheek slices into long, uniform strips of the same thickness. Pour a spoonful of lard into the frying pan to cover the bottom completely and let it heat it on high heat. Add the chili pepper and the pork strips, flipping them immediately.

Lower the heat and brown the pork for a couple of minutes until it has reached a nice golden yellow color.
Stop browning by pouring in the already prepared tomatoes and cook the sauce for about 10 minutes, turning it from time to time until reaching the right degree of consistency and fluidity. When ready, remove the chili pepper. Use the sauce to season your favorite pasta and sprinkle it with abundant grated pecorino cheese.

For this recipe we used:

Strained Tomatoes 500 gr

