



Deli Special GUANCIALE AMATRICIANA / PORK CHEEK



Ref: AMT-01

Guanciale translates to 'little cheeks', but there's nothing little about it – not in size, nor in flavor. Pork cheek is rubbed with salt, sugar, and spices (typically ground black pepper or red pepper and thyme or fennel and sometimes garlic) and cured for three weeks. Its flavor is stronger than other pork products, such as pancetta, and its texture is more delicate.

Guanciale may be cut and eaten directly in small portions, but is often used as a pasta ingredient. It is traditionally used in dishes like pasta all'amatriciana and spaghetti alla carbonara. It is a delicacy of central Italy, particularly Umbria and Lazio.



ELLERMANN TRADING LIMITED http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262 603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong