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.

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