



Pasta e Patate alla Napoletana

Neapolitan Pasta and Potatoes

Ingredients (for 4):

- 350 gr. of Dry pasta (preferably mix of different pastas)
- 750 gr. of Potatoes
- 150 gr. Celery
- 150 gr. Carrots
- 1 white onion
- 150 gr. of pork cheek or bacon lardons
- 30 gr. of concentrated tomato
- Crost slice of Parmigiano Reggiano aprox 50gr. (optional)
- 50gr. grated Parmesan
- A spring of Rosmarine
- Black pepper
- Extravergine Olive Oil
- Salt
- Provola or Gouda Cheese (optional)
- 2 Pots
- A steel ladle
- A large spoon
- A big and a small nife

Preparation:

1. First of all, heat at least 3 liters of water in a pot.
2. Chop the onion and celery, cut the cleaned carrots into small pieces. Then pour all the vegetables into a separate large pot that can subsequently contain the potatoes and the pasta. Finally, add the extra-virgin olive oil and let it simmering over low heat for a few minutes, stirring occasionally. Then slice, chop and add the lard. Continue to brown everything and add the rosemary.
3. In the meantime, peel and wash the potatoes and cut them into cubes that are not too small, of about 2cm. Add them to the pot with the vegetables and lard. Let it brown for about 2 minutes, stirring from time to time, so that the potatoes are flavored. At this point you can add the tomato paste and adjust the flavor with two pinches of salt and two grinds of black pepper.
4. Add the ladles of hot water. The water must cover all the vegetables and potatoes but must not exceed them. Bring everything to boil, lower the heat very slowly and cover with a lid. Cook for about 30 minutes. The time necessary for the potatoes to be well



tender. During cooking, check the potatoes, they must be intact, mix them not too quickly, and if necessary add more water a little at a time.

5. Halfway through cooking the potatoes, if you have found them and want to add a traditional touch to your dish, add the parmesan crusts, which you have previously washed, grated and cleaned on the outside and cut into coarse pieces.
6. Finally add the pasta. Let it take to boil gently and if necessary add more water. The pasta must cook over medium - low heat without a lid, it must dry and become impregnated with the creaminess of the potatoes. Turn up the heat if you see that the pasta and potatoes are still too soupy or liquid or add more water and salt if necessary. The Pasta and Potatoes dish is ready when the pasta is cooked al dente, all the ingredients are well blended together in a creamy not excessive consistency.
7. When the Pasta and Potatoes is ready, turn off the heat and remove the rosemary. If you prefer add the provolone or gouda cheese into small pieces directly into the hot pot. Stir well and serve your pasta and potatoes hot with a drizzle of extra virgin olive oil and a sprinkling of parmesan on top.

FYI: If you want, you can prepare the potato soup the day before and, if necessary, eventually add the pasta when you want to finish the recipe for your guests.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>

inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013