

LEVONI INTRODUCES
the Smoked Guanciale
&
the Guanciale with Black Pepper

first courses, pizzas and sandwiches



GUANCIALE WITH BLACK PEPPER

Intense yet agreeable black pepper scents pair with the smell of meat. From the first taste the sweetness is followed by the aromaticity and the heat sensation produced by pepper. Juicy and mouth-melting, the slice seems to disappear in the mouth.

Mezzi paccheri pasta with radicchio pesto and pepper guanciale

Ingredients for 4 people

360 g of mezzi paccheri pasta
1 radicchio
4 nuts
160 g of guanciale with black pepper Levoni
40 g of Pecorino Romano cheese
extra virgin olive oil as needed
salt as needed

Preparation

Bring a pot of salted water to a boil and add the whole radicchio. Once softened, pass it through the mixer with the shelled walnuts, the Pecorino Romano cheese and a little extra virgin olive oil. Cut the guanciale into strips and brown it. Once the pasta is drained, sauté it for a couple of minutes together with the guanciale. Turn off the flame, add the radicchio and walnut pesto and mix everything together.

Pizza with chickpea cream, fior di latte cheese and pepper guanciale

For the chickpea cream: boil the legumes until cooked through, salt the water just before removing the chickpeas from the heat, then blend with the cooking broth. Season the resulting cream with extra virgin olive oil, pepper and garnish with parsley leaves. To top the pizza: add the chickpea cream, the fior di latte cheese and the crispy guanciale. Then bake.

Sandwich with turnip greens, honey and pepper guanciale

Toast the bread, season with pan-fried turnip greens, hard cheese, finely chopped pepper guanciale and honey.



Rigatoni pasta with Pecorino cheese and pepper guanciale

Ingredients for 4 people

320 g of rigatoni pasta
260 g of guanciale with black pepper Levoni
330 g of grated Pecorino Romano cheese
300 g of Tropea onion
200 g of breadcrumbs
½ clove of garlic
extra virgin olive oil as needed
salt as needed

Preparation

Peel the onion to create petals, braise them with a little oil over high heat for a short time. They should look cooked and crispy. Sauté oil and garlic, toast breadcrumbs until golden and crisp, let cool and add the grated Pecorino cheese. Cut the guanciale into julienne strips and boil it in water for 10 seconds. Heat a little olive oil in a saucepan, add the blanched guanciale and sauté over low heat until the fat has almost completely melted. Cook the rigatoni pasta until al dente and then mix with the guanciale. Stir off the heat with 250 g of grated Pecorino cheese. Arrange the pasta in the center of the plate, add a few leaves of braised onion and sprinkle with breadcrumbs and Pecorino cheese.

Pizza with porcini mushrooms and pepper guanciale

To top the pizza: tomato puree, fior di latte cheese, fresh porcini mushrooms cut into strips and pan-fried over high heat. Before serving: add the thinly sliced pepper guanciale and a few leaves of fresh basil as desired.

Carbonara sandwich with pepper guanciale

Cut the pepper guanciale into thick slices, place them in a non-stick pan and cook until the desired crispness is reached. On a separate side, scramble the eggs. Toast the bread, lay the scrambled eggs, the crispy guanciale and some Pecorino flakes.



Gratin pasta with aubergines and pepper guanciale

Ingredients for 4 people

320 g of penne rigate pasta
400 g of tomato puree
1 aubergine
2 slices of guanciale with black pepper Levoni
1 clove of garlic
150 g of mozzarella cheese
extra virgin olive oil as needed
salt as needed
pepper as needed
basil as desired

Preparation

Cut the pepper guanciale into strips. Put a frying pan on the heat, add oil and crushed garlic and let it brown. Remove the garlic and add the guanciale, then let everything cook over moderate heat. In the meantime, wash the aubergines, dry them and cut them into chunks, add them to the guanciale with a pinch of salt and pepper and a few chopped basil leaves.

Sauté the aubergines, occasionally stirring, cook until slightly soft, add the tomato puree and the pasta cooked al dente. Finely chop the mozzarella and drain it. Prepare a lightly buttered ovenproof dish, add the previously seasoned pasta, half of the chopped mozzarella and sprinkle with Parmesan cheese.

Make a second and final layer, distribute the remaining mozzarella and Parmesan, sprinkle with pepper and bake in the preheated oven at 200°C for 20 minutes; turn on the grill function to gratinate!

Pizza with Parmigiano crisp wafer, balsamic vinegar and pepper guanciale

For the wafer: use the grated Parmesan cheese, place it on a baking tray, form discs using a spoon and bake for 5 minutes at 220°C. To top the pizza: tomato puree, fior di latte cheese and confit tomatoes. Before serving: add the Parmigiano crisp wafer, the thinly sliced guanciale and the balsamic vinegar glaze.

Sandwich with pepper cream, rocket salad and pepper guanciale

Roast the peppers in a non-stick pan for about 45 minutes. Once ready, let them cool down, then remove the skin and blend with oil, salt and pepper. Toast the bread, add the pepper cream, the thinly sliced pepper guanciale, and some rocket leaves.



SMOKED GUANCIALE

A fascinating, inviting fragrance reveals perfectly balanced smoky and spicy flavours. An enveloping smokiness and mix of spices make it irresistible.

Ricotta and spinach tortelloni with smoked guanciale

Ingredients for 4 people

500 g of ricotta and spinach tortelloni

2 Tropea onions

100 g of butter

4 slices of smoked guanciale Levoni

150 g salted ricotta

Preparation

Cut the Tropea onions into pieces and pan-fry them over high heat with oil and butter. Cut the guanciale into large cubes and brown it with some butter until it is nicely crispy on the outside. Cook the tortelloni in plenty of salted water. Sauté them in a pan with the Tropea onion and season with a sprinkling of salted ricotta.

Pizza with pea cream, robiola cheese and smoked guanciale

For the pea cream: blend 80 g peas, 2 tbsp Parmesan cheese, half a head of garlic, extra virgin olive oil, salt, pepper and water as needed.

To top the pizza: add the pea cream. Then bake. Before serving: garnish with robiola cheese, the thinly sliced smoked guanciale and a few mint leaves.

Sandwich with crispy courgette, mayonnaise and smoked guanciale

Cut the courgettes into rounds, cover with bread, Parmesan cheese, oil and salt. Place in a baking tray and bake at 200°C for 20 minutes. Toast the bread, add the baked courgette, some mayonnaise and a few slices of smoked guanciale.



Green orzotto with Taleggio cheese cream and smoked guanciale

Ingredients for 4 people

300 g of pearl barley
300 g of turnip green
1 anchovy
200 g of Taleggio cheese
100 g of milk
150 g smoked guanciale Levoni
100 g of butter
extra virgin olive oil as needed
pepper as needed

Preparation

Boil the barley for 30 minutes in lightly salted water, then drain and cool. Clean the turnip green, blanch the leaves for 2 minutes and let them cool in ice water.

Prepare a sauté of oil and garlic, remove the garlic cloves and keep aside the oil.

Mix the turnip green leaves with a pinch of salt, pepper, the flavoured oil and one anchovy.

Cut the Taleggio cheese into cubes and cook it in a water bath, with the milk and freshly ground pepper, until it has completely melted. Cut the guanciale into large cubes, blanch them for about 1 minute, then sauté them over high heat with butter until golden brown. Serve the barley and top with the cream of Taleggio cheese and the smoked guanciale.

Pizza with grilled apples and smoked guanciale

To top the pizza: tomato puree, onions cut into julienne strips and sautéed in a pan with a little oil, salt, pepper, thinly sliced grilled apples and guanciale cut into strips and sautéed in a pan.

Sandwich with baked pumpkin and smoked guanciale

Slice the pumpkin, add finely chopped garlic and rosemary, pepper, paprika, salt and oil. Bake at 220° C for about 1 hour. Toast the bread, add the goat cheese, the pumpkin, the finely chopped smoked guanciale and a few pieces of candied ginger.



Tagliatelle ‘alla puttanesca’ with smoked guanciale

Ingredients for 4 people

320 g of tagliatelle pasta
400 g of peeled tomatoes
100 g of black olives
a handful of salted capers
3 anchovy fillets
100 g of yellow plum tomatoes
100 g of smoked guanciale Levoni
1 clove of garlic
2 fresh chili peppers
extra virgin olive oil as needed
salt as needed

Preparation

Add the oil, the garlic and the roughly chopped chili pepper into a pan. Season by adding the anchovies and melting them using a wooden spoon. Now add the chopped peeled tomatoes and the desalted and rinsed capers. Meanwhile, boil the water, add some salt and cook the tagliatelle until al dente. Remove the clove of garlic and cook for 10 minutes until the sauce has reduced. A few minutes before the sauce is ready, add the whole olives and the yellow plum tomatoes and stir.

Separately, cut the guanciale into regular cubes and fry it in a pan over high heat. Drain the pasta and mix well with the sauce and the smoked guanciale.

Pizza with gorgonzola, pear chips and smoked guanciale

For the pear chips: cut a pear with skin into thin slices and dip them in sugar. Place the slices on a baking tray and bake in the oven at 160°C for 30 minutes. To top the pizza: fior di latte cheese, gorgonzola cheese, caramelized pear chips and crispy strips of smoked guanciale.

Sandwich with artichoke cream and smoked guanciale

Remove the outer leaves and tips from the artichokes, cut them into 4 pieces, remove the beard in the middle, and then soak them in water and lemon. Drain and cook for 40 minutes. Blend the artichokes with oil, salt and parsley until smooth. Toast the bread, add the artichoke cream and the sliced smoked guanciale.





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