

# Pasta Patate with Speck and Smoked Scamorza

## Ingredients

- 1/2 white onion, finely chopped
- 3 medium potatoes, peeled and cubed
- 100 g speck or pancetta, cut into thin strips
- 90 g smoked scamorza cheese, grated
- Extra virgin olive oil
- Salt and freshly ground black pepper

## Directions

- 1 Bring a small pot of water to a boil. In a larger pan, heat a generous drizzle of olive oil and sauté the onion until translucent and golden.
- 2 Add the speck or pancetta and let it sizzle for a few seconds over high heat to release its aroma.
- 3 Add the cubed potatoes, season with salt and pepper, and pour in enough hot water to just cover them. Cook gently for 8 to 10 minutes until they begin to soften.
- 4 Stir in your pasta shapes, adding more hot water as needed. If using fresh Forchetta pasta, wait until the end of cooking since it will cook much faster than dry pasta. Stir often as the starch from the potatoes and pasta creates a creamy sauce.
- 5 When the pasta is al dente and the sauce has thickened, remove from heat and stir in the grated smoked scamorza until melted. Cover and rest for two to three minutes before serving.