

Carlo's Recipes



Inspired by the simple yet beloved Amatriciana pasta dish, Italian foodies swoon for this pinsa recipe. Top your par-baked pinsa crust with tomato sauce, guanciale, pecorino cheese, and cracked black pepper, place in the oven for just a few minutes, and get ready to fall in love at first bite!

1 START WITH
YOUR FAVORITE
Pinsa CRUST

3 THEN BAKE!

- Preheat oven to 450°
- Bake 7-10 minutes

2 SIMPLY TOP WITH :

- Whole peeled tomato sauce
- Guanciale
- Pecorino
- Black Pepper



Amatriciana Rossa