

BUCATINI ALL' AMATRICIANA

AMATRICIANA STYLE "BUCATINI" PASTA



Ingredients for 4:

350 gr Bucatini dried pasta
200 gr "guanciale" (it is the pork cheek, not very salted smoked pancetta)
half a glass of local white wine
50 gr grated Pecorino Romano cheese
hot chili pepper
2-3 tomatoes
salt (optional)

Preparation

1. Cut the "guanciale" in thin strips and cook in a frying pan without anything, on a low heat.
2. As the "guanciale" starts to melt, add the white wine and the hot chili pepper.
3. When most of the "guanciale" is crispy, add the diced tomatoes. Cook for about 10 minutes. Turn off the sauce. Taste before adding salt.
4. Meanwhile cook the dried "bucatini" pasta for 10-12 minutes (according to the different brand) in boiling salted water.
5. Drain the pasta and put it in the sauce with the grated cheese.

Notes

1. The "bucatini" is a long pasta, like holed spaghetti, is a typical pasta from Lazio.
2. This kind of sauce, special for "bucatini" was named from the town of Amatrice (100 km from Rome) home town of many roman cooks.
3. The real difficulty is to find the rare and true "guanciale". The variations are allowed, but the recipe would not be the original one.