

FETTUCCINE ALLA GRICIA FETTUCCINE GRICIA STYLE



Ingredients for 4:

400 gr Fettuccine (Egg fresh Pasta)

200 gr grated Roman Pecorino (local sheep cheese)

80 gr guanciale (it is the pork cheek, not very salted smoked pancetta)

60 ml Extra Virgin Olive Italian Oil

Black Pepper

Preparation

1. Pour the extra virgin Italian olive oil into the frying pan, add the guanciale.
2. Place the frying pan over low heat and cook guanciale until it becomes crispy.
3. Put Fettuccine into boiling salted water (time according to brand).
4. Remove the pan with guanciale from heat, pour in a cup of pasta cooking water
5. Cook "al dente" Fettuccine and drain.
6. Put Fettuccine into the pan then sprinkle pecorino all over and toss well.
7. Put the fettuccine on the dishes, sprinkle again with grated Pecorino and fresh grated black pepper and serve.

Notes

To make this recipe you can choose between egg pasta like Fettuccine and dried pasta like spaghetti or bucatini. If you don't find guanciale, it's possible to use bacon.