Pomì
O Così. O Pomì.

Bucatini all’amatriciana

Preparation time: 35 min
Difficulty: Medium

Ingredients

- Basil leaves: 6
- Cloves of Garlic: 3
- Crushed red pepper: 1 teaspoon
- Dry Pasta, preferably Bucatini or Spaghetti: 1 lb
- Freshly grated Parmigiano Reggiano or Dry Pecorino: to taste
- Guanciale or Pancetta (however Guanciale should be considered mandatory!): 4 oz
- Olive Oil: to taste
- Parsley: 1 handful
- Salt and Pepper: to taste

Preparation

Dice the Guanciale or slice it in thin strips.

In a non-stick pan large enough to finish your pasta when it’s ready, sauté the meat in 2 tablespoons of hot olive oil until golden.

Add the garlic chopped roughly and the crushed red pepper, sauté for a couple of minutes then add the tomatoes. Season with salt and pepper, add the basil ripping it in pieces with your hands, lower the flame and stir well.

The sauce will have to cook uncovered for about 15 minutes to reduce at its best texture.

Bring a pot of salted water to a boil, cook the pasta for about 1 minute less than indicated on the box, drain and add to the Amatriciana sauce. Finish on a high flame stirring and jumping the pasta to make sure that the sauce is evenly distributed.

Serve garnished with a touch of finely chopped parsley, a generous sprinkle of Parmigiano or Pecorino and a drizzle of the best Extra Virgin Olive Oil.

Prep Time: 10 min - Cook Time: 20-25 min

For this recipe we used:

Organic Tomato Puree 1 box