

Bucatini All'amatriciana



Bucatini all'Amatriciana is a symbol of the Italian culinary tradition. The original recipe was created in Amatrice, a small town on the border between Abruzzo and Lazio.

The recipe was a poor meal of shepherds prepared just with spaghetti, bacon and pecorino cheese, without tomato sauce and was called "Gricia", literally "the grey one".

With the discovery of America and the arrival in Europe of tomatoes, this vegetable was added to the recipe which became known as "Amatriciana"

1	lb	bucatini pasta
4	oz	diced pancetta
1/4	cup	grated pecorino cheese
1	cup	tomato puree
2	tbsp	extra virgin olive oil
1/2 -1	cup	white wine
1	tsp	chili flakes
1	tsp	ground black pepper

Place the pancetta in a pan with the extra virgin olive oil and the crushed chili.

As soon as the fat part of the pancetta starts becoming transparent, pour the white wine in and let it evaporate.

Drain the pancetta, remove it from the pan and set aside. Then pour the tomato sauce into the sauté pan, if you are using canned tomatoes instead cook them until they become mushy. Meanwhile, cook the bucatini al dente, drain and pour directly into the pan, add the bacon, and mix well. Grind some black pepper and season with grated pecorino cheese before serving it.