



Bucatini all'Amatriciana



SERVES 6-8 PEOPLE

INGREDIENTS

For the Sauce:

- 1 lb guanciale, diced
- 1 (28 oz) can San Marzano tomatoes, crushed by hand
- 2 cloves garlic, lightly smashed
- 1/2 tsp red pepper flakes
- 1/2 cup dry white wine
- Salt, to taste

For the Pasta:

- 1 lb bucatini
- Salt, for pasta water

For Finishing:

- 1 cup Pecorino Romano cheese, grated
- Freshly ground black pepper, to taste

CHEF'S NOTE

For an authentic Amatriciana, use high-quality guanciale and Pecorino Romano. The simplicity of the ingredients makes all the difference!

METHOD

- Render the Guanciale**
In a large, deep skillet, cook the diced guanciale over medium heat until crispy and the fat is rendered, about 8-10 minutes. Remove the guanciale with a slotted spoon and set aside, leaving the rendered fat in the pan.
- Build the Sauce**
Add the garlic and red pepper flakes to the pan and sauté for 10 minutes, until fragrant. Deglaze with the white wine and let it simmer for 2-3 minutes.
- Add the Tomatoes**
Add the crushed San Marzano tomatoes, season with salt, and simmer over medium-low heat for 15-20 minutes, stirring occasionally. Return the crispy guanciale to the sauce.
- Cook the Pasta**
Bring a large pot of salted water to a boil. Cook the bucatini until al dente, according to package instructions.
- Combine and Serve**
Drain the pasta, reserving 1/2 cup of pasta water. Add the bucatini to the sauce, tossing to coat. If needed, add a splash of reserved pasta water to loosen the sauce.

Buon Appetito!

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