

Bucatini all'Amatriciana

Ingredients for Bucatini all'Amatriciana

- 320 grams of bucatini (or spaghetti)
- 150 grams of guanciale or smoked pancetta, cut into cubes
- 1 medium onion, finely chopped
- 2 cloves of garlic, minced
- 400 grams of peeled tomatoes
- 1 fresh chili pepper or chili flakes, to taste
- 60 grams of grated pecorino romano cheese
- Extra virgin olive oil
- Salt, to taste
- Black pepper, to taste

Preparation

- 1 Start by preparing the Amatriciana sauce. In a large pan, heat some extra virgin olive oil and add the guanciale or smoked pancetta. Sauté over medium-high heat until the guanciale is golden and crispy.
- 2 Add the chopped onion and minced garlic to the pan with the guanciale and sauté until they become soft and lightly golden.
- 3 Add the peeled tomatoes to the pan and crush them with a fork or wooden spoon. Add the fresh chili pepper or chili flakes, to taste, to give a spicy touch to the sauce.
- 4 Reduce the heat and let the Amatriciana sauce simmer over medium-low heat for about 15-20 minutes, stirring occasionally. The sauce should slightly thicken.
- 5 Meanwhile, bring a pot of salted water to a boil and cook the bucatini according to the instructions on the package. Once cooked al dente, drain them while reserving some of the cooking water.
- 6 Add the cooked bucatini to the pan with the Amatriciana sauce and mix well to coat the pasta with the sauce. If needed, you can add a little pasta cooking water to loosen the sauce.
- 7 Serve the Bucatini all'Amatriciana hot, garnished with plenty of grated pecorino romano cheese and a sprinkle of black pepper.

