

Pasta amatriciana



INGREDIENTS

(4 portions)

400 gr pasta (ideally spaghetti o bucatini)

200 gr [Guanciale](#)

500 gr Peeled tomatoes

120 gr Pecorino (possibly Romano)

Wine pairing suggestions



[Sangiovese Il Roccafiore, Roccafiore](#)

Description

Amatriciana, or 'matriciana in Roman dialect, is a sauce for pasta that takes its name from Amatrice, a town now in the province of Rieti but until 1927 in Abruzzo. The main ingredients are: guanciale, pecorino cheese and tomato. The dish is included in the list of traditional Lazio food products.

Preparation

Start putting the water to boil in a sauce pan with a pinch of rock salt. Cut the guanciale into strips and not cubes, put in a pan and let them fry in its own fat over low heat, until, the guanciale becomes transparent in the fatty part and starts to brown - when it is crisp and toasted - remove it with a skimmer and set it aside on a saucer, but leave its fat in the pan.

Pour the peeled tomatoes into the pan and cook for 10-15 minutes. Once cooked, mash them with a fork reducing them to pulp and add 20 grams of grated pecorino - taste to check if it needs any salt, it should not. Halfway the preparation, pour the pasta in the water as the pasta to be ready with or after the sauce, not before, check the instructions. Drain the pasta and add it to the sauce, tossing it over a high heat for 2 minutes, add the guanciale previously cooked and more pecorino, keep tossing for another minute and serve.