



## Bucatini all'Amatriciana

I love tomato, cheese and all things quick and easy, so I'm not sure why it took me so long to try my hand at bucatini all'Amatriciana, one of Italy's classic pasta dishes. Perhaps it's because guanciale (cured pork cheek) can be tricky to find – so when I discovered Salumi Australia's guanciale in my local Harris Farm, I had no excuse. Amatrice, for which the sauce is named, is a mountain town about 2 hours west of Rome. Before tomatoes were introduced to Italy, locals simply dressed spaghetti with sheep cheese and guanciale. This 'in bianco' sauce called alla gricia, is still popular in central Italy; meanwhile, the version with tomato and hollow bucatini has become a typical dish of modern Roman cuisine. Regardless of where it's made, a good pecorino is essential, Amatrice has its own, while in Rome and Australia authentic Pecorino Romano is best. Enjoy bucatini all'Amatriciana with a glass of complex, savoury Dal Zotto La Nebbia Col Fondo naturally sparkling nebbiolo, and take a vicarious Roman holiday! See the video below for another simple pasta recipe.

**Serves 6 as a starter**



### INGREDIENTS

- 1 tablespoon extra virgin olive oil,
- plus extra for drizzling
- 125g guanciale, diced
- 1 tablespoon dry white wine
- Pinch dried chilli flakes
- 400g canned Italian tomatoes, crushed
- 500g bucatini (see below)
- Salt, for pasta water
- 100g freshly grated Pecorino Romano

### METHOD

1. Heat oil in a large saucepan, add guanciale and cook over a medium heat for 5 minutes or so, until it's coloured and crisp.
2. Add wine and boil for a minute or so until the alcohol evaporates.
3. Stir in chilli flakes then tomato, bring to a boil, reduce heat and simmer.
4. Meanwhile, add the bucatini to plenty of boiling salted water.
5. When it's just al dente, use tongs to transfer the pasta to the sauce, reserving the cooking water.
6. Add about two-thirds of the pecorino and toss to coat well, adding a little cooking water if needed to give a creamy consistency.
7. Serve topped with remaining pecorino and a drizzle of olive oil.