



Pasta all'Amatriciana

Cheek lard and Tomato Sauce Pasta

Ingredients:

- 100gr. (3.5 oz.) fresh pasta (tagliolini or fettuccine) per person
- 60gr. (2.11 oz.) guanciale (lard cheek) per person cut into small cubes/matchsticks
- Tomato sauce
- Pecorino cheese, grated.
- black pepper.
- A pot and a frypan

Preparation:

1. Bring a pot of water to the boil. Once boiling, add a handful of salt and put the pasta in the pot (check the cooking time on the pack).
2. Heat up a frypan to cook the cheek lard until golden and crispy (do not use oil).
3. Add the tomato sauce, stir, and season with pepper. Let the sauce simmer for about 10-15 minutes.
4. Taste the pasta to ensure it is "al dente" (firm to the bite). Toss it in the frypan with the sauce. Add pecorino cheese previously grated and black pepper and serve.
5. Top it again with more pecorino cheese and pepper.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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