



Pasta alla Gricia

Ingredients:

- 4 Ounces/115 grams of bacon cut into cubes (better If you are able to find some pork jowl)
- 16 Ounces/450 grams rigatoni pasta (or penne as well)
- 1 Cup/110 grams grated pecorino cheese
- Freshly ground black pepper
- 1 TBSP extra virgin olive oil
- Chili Flakes
- Salt

Preparation:

1. Cut the bacon (or pork jowl) into strips. Heat the frying pan and fry your bacon (or pork jowl) in the oil with some chili flakes until crisp and golden for about 5 minutes.
2. Cook the rigatoni pasta for 8-10 minutes (make sure to cook the pasta al dente) in boiling unsalted water. Put aside some cooking water.
3. When the pasta is cooked, drain it quickly in a colander and quickly pour it into the frying pan together with the bacon (or pork jowl) and a little bit of cooking water just to make sure that the flavors blend for good. Add the grated Pecorino cheese and black pepper.
4. Serve your rigatoni on a deep plate and add on top more Pecorino cheese and ground black pepper.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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