



Bucatini all'amatriciana

Bucatini all'Amatriciana – Pasta with Tomato and Bacon Sauce

  Easy  2 Servings  45 min.



Pasta with a tomato and bacon sauce from the Italian region of Lazio: The pasta has a pleasantly soft bite and soaks up plenty of the sauce. But this dish is also popular in Italy when served with spaghetti. The sauce, made with tomatoes, air-dried bacon, and chili peppers, is so delicious that the small Italian town of Amatrice celebrates a festival every year on the last weekend of August: the Sagra degli Spaghetti all'amatriciana. Try this classic Italian recipe. Eccellente!

Ingredients

200 g bucatini pasta
200 g sliced guanciale
(air-dried pork jowl) or,
alternatively, pancetta or
belly bacon
2 small chili peppers
(dried)
1 can ORO di Parma
chunky tomatoes with
herbs (425 ml)
1 clove of garlic
1 onion
2 tbsp ORO di Parma
tomato paste with
seasoned vegetables
50 g Pecorino
½ bunch of flat-leaf
parsley
2 tbsp sunflower oil
Extra virgin olive oil, white
wine for deglazing, sugar,
and salt

Step 1: The Preparation

Peel the onion and garlic. Cut the onion into small cubes. Simply chop the garlic, chili, and parsley finely. Place each of the prepared ingredients in its own bowl. You'll be using them one after the other!

Step 2: Guanciale and Amatriciana

To make your bucatini all'amatriciana, heat the sunflower oil in a skillet and sauté the onions until translucent. Then add the garlic, chili, and about one-third of the parsley, one after the other. Stir vigorously and sauté for a few minutes. Then add the guanciale and fry until crispy. Now briefly sauté the tomato paste with the seasoning vegetables, and deglaze with a generous splash of white wine. Once your sauce stops sizzling, it's the perfect time to add the chopped tomatoes with herbs. Now all you have to do is season to taste with salt and pepper. Let the sauce simmer gently over low heat until it reaches the desired consistency. Mmm, it smells so good!

Step 3: The Pasta

Put a medium-sized pot of salted water on the stove. When the water is boiling vigorously, add the pasta and cook it according to the package directions until it's al dente.

Step 4: The Finale

Once the bucatini is cooked, stir the remaining parsley into the sauce and add the pasta. Mix the pasta and sauce thoroughly, then divide the dish among deep plates. Grate pecorino over the top to taste and serve immediately. Your bucatini all'amatriciana is ready.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte