Pomì
O Così. O Pomì.

Amatriciana



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Black pepper: to taste
- Bucatini: 6.3 oz
- Guanciale: 2.8 oz
- Pecorino romano pdo: 1.4 oz
- Salt: to taste

Preparation

1. Finely slice the guanciale and grate the pecorino.
2. Heat a pan and brown the guanciale for a few minutes, then add the ***Chopped Tomatoes*** and cook for 15 minutes.
3. In the meantime, bring some water to the boil, add salt and cook the bucatini for 3/4 of cooking time.
4. Add the pasta to the sauce in the pan along with a ladle of water and finish cooking.
5. Conclude the recipe by adding some of the pecorino and pepper to the pasta and stirring until creamy.

For this recipe we used:

None 6.3oz

