Pomì
O Così. O Pomì.

Amatriciana

Preparation time: 30 min
Difficulty: Easy



Ingredients

- Black pepper: q.b.
- Bucatini: 180 gr
- Guanciale: 80 gr
- Pecorino romano pdo: 40 gr
- Salt: q.b.

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:

Strained Tomatoes 180 gr

