Amatriciana



Time: 30 min.
Difficulty: Easy

Ingredients (2 people)

- **Ingredients**
  - Puree de tomates 350g 180 gr
  - Black pepper q.b.
  - Bucatini 180 gr
  - Guanciale 80 gr
  - Pecorino romano pdo 40 gr
  - Salt q.b.

For this recipe we used:



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.