

Amatriciana spaghetti *(Pasta & rice main dishes)*



Preparation

Bring some water to the boil for the spaghetti while preparing the sauce. Cut the bacon into cubes and fry in a pan with a little oil and chilli (according to taste). When the bacon starts to darken, add the white wine and let it reduce; meanwhile cut the tomatoes into small pieces, then remove the pancetta from the pan keeping it to one side, and cook the tomatoes over a low heat. Meanwhile, cook the spaghetti in boiling salted water. When the tomato is cooked, return the bacon to the pan with the tomatoes and cook for a few minutes. Drain the spaghetti when cooked 'al dente'. Sprinkle with plenty of grated pecorino cheese, add the sauce, mix well and serve.

Tips

If you want to prepare authentic spaghetti all'amatriciana, don't use onion and, above all, try to get hold of some pork jowl meat instead of pancetta.

Trivia

Spaghetti all'amatriciana is one of the most popular dishes of the Lazio cuisine: its origin is in the town of Amatrice.

Information

Preparation 30 minutes

Total Time 30 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Spaghetti 500 grams

Pancetta 100 grams

Pecorino cheese 100 grams

Passata 400 grams

Extra virgin olive oil (To taste)

Chilli (To taste)

Salt (To taste)

Pepper

White wine (Half a glass of dry white wine)