

BUCATINI ALL 'AMATRICIANA

For 2 people

Ingredients

200g Bucatini pasta

80g Pecorino, freshly grated

80g Guanciale, cut into small cubes

1 small onion, finely chopped

1 tbsp Extra virgin olive oil

1 Hot dried red chilli, finely chopped

2 tbsp dry white wine

700g Cherry tomatoes, cut into quarters

Directions

1. For the sauce, put the guanciale and onion in a pan with the oil and chilli, and fry gently for about 4-5 minutes. Add the white wine and tomatoes and cook for a further 15- 20 minutes, stirring occasionally.
2. Meanwhile, bring a large saucepan of lightly salted water to the boil, and cook the pasta until al dente. Strain the bucatini and mix with the sauce. Serve sprinkled generously with freshly grated pecorino.