

Due Spaghetti

An Italian food, wine & travel blog



Mezze Maniche all'Amatriciana

Ingredients

- 1 can whole San Marzano tomatoes, 28 oz. / 800 gr. approx.
- Pecorino Romano
- Guanciale, approx. 100 gr.
- A dash of dry white wine.
- Salt
- 1 package Mezze maniche pasta
- Ground black pepper

Instructions

1. Pass the San Marzano tomatoes through a food mill to produce a smooth sauce. Place the sauce in a bowl and set it aside.
2. Finely grate a bowlful of Pecorino Romano and set it aside.
3. Cut the guanciale into about 1/4 in or 1/2 cm strips.
4. Place the guanciale in a saucepan and let them cook over low heat until the fat is released and they become crispy.
5. When the guanciale is crispy, remove half of the pieces and set them aside.
6. Increase the heat and add a dash of wine to the guanciale in the saucepan. Allow the wine to mix with the sugna (the fat released from the guanciale) and evaporate.

7. Add the tomatoes to the saucepan. Stir and cook for about 15 or 20 minutes until the sauce has thickened. Salt lightly to taste.
8. While the sauce cooks, bring a pot of water to boil.
9. When the water boils, toss a handful of salt into the water and add the pasta. Set a timer for the al dente cooking time noted on the package.
10. When approximately 4 minutes of cook time remain, use a handheld strainer or skimmer to remove the pasta and transfer it to the saucepan.
11. Toss the pasta and sauce together, allowing the pasta to finish cooking in the sauce. Use a ladle to add pasta water as needed. Add a small handful of grated Pecorino Romano and stir it together with the pasta and sauce.
12. When the pasta is cooked to al dente, plate it, garnish it with the extra sautéed guanciale and a dusting of Pecorino Romano.

