

# Pasta con carciofi, guanciale e pecorino

## Ingredients:

4 servings

- 250 grams of guanciale
- 4 artichokes
- 1 lemon
- 1 pack of long pasta, such as tonnarelli, spaghetti, bucatini, or linguine
- 100 grams of grated Pecorino Romano





## Instructions:

1. Clean the artichokes by removing the tough, outer leaves until you get to the tender part. Look for the soft, yellow coloring at the base of each leaf.
2. Slice off the top 1/3 of the artichoke.
3. Open the artichoke and remove the choke - the fuzzy white part inside.
4. Chop off the longest part of the stem, leaving about 5cm (2 inches) of it. Use a paring knife to clean the remaining stem by stripping away its outer layers.
5. Cut the remaining tender parts of the artichokes into pieces.
6. Squeeze the juice of one lemon into a bowl of cold water and submerge the chopped artichokes in the lemon water to keep them from turning brown.
7. Bring a large pot of water on the stove to a rolling boil.
8. Cut the guanciale into about 1/4 inch or 2 cm strips.
9. In a large saucepan, slowly fry the guanciale, letting it sweat until crisp on the outside and tender on the inside. When done, remove from heat, remove the guanciale, and set aside. Leave the oil in the saucepan.
10. Add the pasta to the boiling water and cook until it is 2-3 minutes shy of al dente.
11. While the pasta is cooking, strain the artichokes and place them in the saucepan with the oil from the guanciale.
12. Sauté the artichokes for about 5 minutes, and then add one ladle of cooking water from the pasta to the saucepan, stirring the sauce together.
13. When the pasta is 2-3 minutes from al dente, remove it from the boiling water with kitchen tongs or a pasta spider and add it directly to the saucepan with the artichokes. Preserve the pasta cooking water.
14. Mix the pasta quickly and vigorously over medium heat until it is coated with the sauce.
15. Add another ladle of the pasta cooking water and continue to stir vigorously.
16. Add a handful of Pecorino Romano to the mixture and continue to stir quickly until a creamy sauce is formed, adding more cooking water as needed until the pasta is cooked.
17. When the pasta is ready, transfer it to serving plates and top with guanciale and a generous sprinkling of Pecorino Romano.