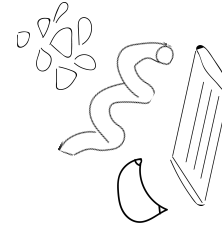


flour  
+ water  
PASTA SHOP



### *Bucatini all' Amatriciana*



Ingredients:

- Bucatini
- Olive Oil
- Guanciale
- Black Pepper
- Amatriciana Base (spicy tomato)
- Cheese Mix (pecorino romano & parmigiano-reggiano)

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan render your guanciale in olive oil over medium heat for 4 minutes. Add black pepper until fragrant.
3. Add amatriciana base along with 2 tablespoons of pasta water and lightly simmer.
4. Drop bucatini into the boiling water. Cook pasta to al dente, about 5-8 minutes. The pasta should start to give when touched but remember you do want to slightly undercook it as it will continue to cook in the saute pan. Once done, add it to the pan.
5. Coat bucatini in the sauce and continue to cook for 1 minute.
6. Plate up and garnish with roman cheese mix.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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