Spaghetti Amatriciana

**Ingredients for 4 pax**

340g spaghetti Barilla n.5

120g guanciale, cut in 0.5 cm stripes

80g onions, sliced

1 chili, whole

1 garlic clove, crushed

50ml white wine, dry

1 jar Barilla basilico Sauce

60g pecorino cheese

Salt & Black Pepper

**Method:**

1. Bring a large pot of water to the boil.
2. When boiling add rock salt (7gr for every litre of water)
3. In a large frying pan medium hot add the guanciale and sauté until translucent, then add onion, chili and garlic and cook gently for 3 minutes.
4. Sprinkle with wine, allow the alcohol to evaporate, remove the garlic and chili.
5. Add the Barilla Basilico sauce and simmer for a further 5 minutes.
6. Drop the pasta in the water and stir; cook according to the packet’s instructions.
7. Drain the pasta 2 minutes before the suggested time, reserving a cup of the cooking water.
8. Add pasta to the frying pan and heat through for a further 2 minutes to finish the cooking process; add a small amount of reserved water
9. Stop the heat and add the cheese tossing well until combined with pasta and sauce (mantecare).
10. Serve hot with fresh Black pepper on top .

andreatrancherochef