

Amatriciana

One of the most famous pasta sauces in Roman/Italian cuisine, this dish is traditionally made with cured porked cheek (guanciale), pecorino, and tomato. Guanciale isn't usually found in American stores, so I typically use bacon. Additionally, many of the variations I had in Rome involve a little bit of heat, so feel free to experiment with the red pepper flakes!

This red sauce is my personal favorite of all of Italy, and with 5 common ingredients it's easy to prepare!

Ingredients

- 100-150 grams smoked bacon
- 400 grams whole San Marzano tomatoes with sauce
- Half glass of white wine
- 75 grams pecorino romano cheese
- .5-2 teaspoons red chili pepper flakes(or less)

Quick Instructions

1. Slice bacon into 1/2 inch pieces and place into pan on medium-low heat
 2. Cook bacon until fat is rendered out and bits are browned
 3. Remove bacon from pan and add the chili pepper flakes
 4. Cook until fat in pan turns orange-yellow, 3-5 minutes
 5. Return bacon to pan and add wine, increase heat to medium
 6. Cook until wine has reduced into a "thick" sauce, meanwhile crush tomatoes in sauce
 7. Add tomatoes with sauce and stir to combine and bring to a low simmer
 8. Cook for a **minimum** 20 minutes
 9. Get water boiling for pasta
 10. Cook pasta in water. About halfway through add about 3 tablespoons pasta water to sauce
 11. When pasta is al dente, reserve 1/2 to 1 cup pasta water and add pasta to sauce
 12. Increase heat to high
 13. Drag the pasta from the pan to the sauce
 14. Add cheese to pasta and sauce
 15. Continually stir pasta in sauce, adding some reserved pasta water if it looks too 'dry'
 16. When pasta is cooked and sauce is your desired thickness, turn off heat and serve!
 17. Garnish with additional cheese if desired
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Pasta Dough

This is what I call my "base" pasta dough. I make this one the most because it's sturdy and flexibly meaning that it can rolled out very thin and not tear making it easy to handle. Its great for thin pasta or for ravioli's. You can adjust the recipe as much as you want, the rule of thumb is 1 egg for every 100 grams of flour.

If this recipe turns out well for you, look into variations with additions such as egg yolks, parsley, or other herbs and spices!

Ingredients

- 400 grams all purpose flour
- 4 whole eggs
- 1/2 tablespoon olive oil
- 1/2 teaspoon salt
- Water

Quick Instructions

1. Measure out flour and salt in your bowl
 2. Make a well in the middle
 3. Add your eggs and olive oil into the well
 4. Using dough hook attachment, knead the dough
 5. Scrape down the sides of the bowl to fully incorporate the rest of the flour
 6. If needed, add a teaspoon of water
 7. Occasionally scrape out the bowl to help fully incorporate the flour
 8. Again, if needed add a teaspoon of water
 9. Knead the dough until all the flour is incorporated and dough a cohesive ball and matte on the surface
 10. Remove from bowl, press into a rough ball
 11. Cover **tightly** with plastic wrap
 12. Let it rest of room temprature for 40 minutes or in the fridge for some hours until needed (you can keep it for about a day)
 13. Portion the dough into 4 equal pieces, rewrap 3
 14. Lightly flour surface and top of dough ball
 15. Roll out into a rough square with a thickness of less than a finger
 16. Feed through the pasta machine on the widest setting twice
 17. Fold into a "packet" to square the dough
 18. Roll out into thickness of less than a finger
 19. Feed through the pasta machine on the widest setting twice
 20. Feed through the pasta machine on the next-lower setting twice
 21. Fold into a "packet" to square the dough
 22. Roll out into thickness of less than a finger
 23. Feed through the pasta machine on the widest setting twice
 24. Repeat, incrementing down the settings on the machine until you reach the desired thickness
 25. If at any point the shape goes astray, just refold into a packet and start again
 26. When you have your sheet, create the pasta shape you want!
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Puttanesca

Putanesca translates to "in the style of a prostitute" in Italian. The myth goes that in order to attract "customers" brothels would make this fragrant sauce to draw them in. I don't know if that has any truth to it, but this sauce is incredible none the less.

Puttanesca does involve strong profiles such as garlic and capers, so if you don't like flavorful food either cut back most of the ingredients or skip this one.

Ingredients

- 6 tablespoons olive oil
- 4-6 anchovy fillets, about 1.5-2 tablespoons
- 4 medium garlic cloves, sliced
- 1/3 - 1/2 teaspoon red chili pepper flakes
- 1/3 glass white wine
- 60g capers (1/4 cup)
- 60g chopped pitted black olives (1/4 cup)
- 225g-300g whole peeled tomatoes with juice, hand crushed
- Minced fresh parsley
- Parmesean/Peccorino

Quick Instructions

1. Slice your garlic, crush your tomatoes, and chop your olives, capers, and anchovies
 2. Add 4 tablespoons of olive oil, your garlic, red pepper flakes, and anchovies to the pan.
 3. Cook on medium heat until garlic is lightly brown, about 5 minutes
 4. Add you capers and olives, stir to combine
 5. Add the wine, stir and reduce heat to a simmer
 6. Cook until wine has reduced into a "thick" sauce
 7. Add tomatoes with sauce and sitr to combine and bring to a low simmer
 8. Cook for a **minimum** 20 minutes
 9. Mince fresh parsley leaves and grate cheese
 10. Get water boiling for pasta
 11. Cook pasta in water. About halfway through add about 3 tablespons pasta water to sauce
 12. When pasta is al dente, reserve 1/2 to 1 cup pasta water and add pasta to sauce
 13. Increase heat to high
 14. Add cheese to pasta and sauce
 15. Continually stir pasta in sauce, adding some reserved pasta water if it looks too 'dry'
 16. When pasta is cooked and sauce is your desired thickness, turn off heat and serve!
 17. Garnish with additional cheese if desired
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