



## BUCATINI ALLA GRICIA

*Guanciale black pepper and Pecorino Romano Bucatini*

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### Serves

4 people

Ingredients available at Mediterranean Foods

### Ingredients

- 380g De Cecco Bucatini pasta
- 200g of guanciale cut in strips
- 200g finely grated Pecorino Romano
- 2 teaspoons of freshly grated black pepper
- 2 tablespoons of extra virgin olive oil

1. Cook the bucatini in plenty of salted boiling water. At the same time in a large pan fry the guanciale with the extra virgin olive oil.
2. When the guanciale start to become crispy add half a ladle of the pasta cooking water and set aside.
3. Drain the pasta nicely and toss it into the sauce adding half of the pecorino and the black pepper.
4. Toss and mix and serve with more pecorino on top.

*Buon Appetito!*

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