

Bucatini e pancetta

Bucatini with pancetta

Serves 6

1/2 pound pancetta

1 pound bucatini dry pasta

1 cup freshly grated Parmigiano-Reggiano cheese

1/2 cup grated Pecorino Romano cheese

Kosher salt and freshly ground black pepper

Bring a large pot of salted water to a rolling boil. Meanwhile, cut the pancetta into medium-fine dice. Put the pancetta in a large sauté pan, place the pan over medium-high heat, and slowly render the fat from the meat. When the pancetta begins to crisp, after three to four minutes, remove the pan from the heat and set aside. Add the bucatini to the salted boiling water and cook until al dente, eight to ten minutes. Meanwhile, return the pan with the pancetta to the stovetop and slowly warm over medium-low heat. Drain the pasta, reserving about 1/4 cup of the cooking liquid. Add the pasta and grated cheese to the pancetta and shake the pan back and forth to combine the ingredients. Add just enough of the reserved pasta water — a few tablespoons should suffice — to create a sauce with a creamy consistency. Season with salt and pepper to taste and serve immediately in warm pasta bowls.

Recipe by Chef Fabio Trabocchi, adapted from *Cucina of Le Marche:*

A Chef's Treasury of Recipes from Italy's Last Culinary Frontier (2006)

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