

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Pasta Alla Gricia

BY CHEF MARTY SLAVIN

(Serves 4) Ingredients

8 oz. guanciale cut into ¼" pieces
(pancetta can be used)

½ tsp. finely ground black pepper

¾ lbs. rigatoni pasta

½ cup finely grated imported
pecorino Romano cheese

Directions

Cook the guanciale in a large skillet over medium heat until deeply golden, adjusting heat as you go to render fat without burning the meat. This will take around 15-20 minutes. When done, add the black pepper and turn off the heat. Meanwhile, put a pot of salted water on to boil. Cook the pasta until its al dente, nearly done but still a little chalky in the middle.

When the guanciale has cooled a bit, and while the pasta is cooking, add ¾ cup of pasta liquid to pan, turn heat to high and reduce by half. When the pasta is ready, use tongs or a slotted spoon to transfer it to the pan with the sauce. Stir in the pasta as it finishes cooking, add more pasta liquid if necessary. Add half the cheese, a pinch of pepper and stir vigorously to incorporate. Divide the pasta among four dishes and dust each with remaining cheese.



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