



**PASTA**  
**EVANGELISTS**  
*made in London*



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BUCATINI ALL'AMATRICIANA WITH YORKSHIRE BACON  
LARDONS, 12 MONTH AGED PARMESAN & BACON CRUMB

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Pasta Evangelists



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## ABOUT THIS DISH

*This limited edition dish was created in partnership with Heartier, the leading online marketplace for British native breed & free range cuts.*

This week's lardons come from Anna's Happy Trotters in East Yorkshire. Anna is the 4th generation of farming in the family and is a specialist in rearing native breed British Landrace pigs. Anna produces some of the only 100% free range pigs in the UK - only 1-2% are.

The word *bucatini* comes from the Italian word *buco*, which translates to hole, a reference to its hollow shape. *Bucatini all'Amatriciana* is a traditional dish hailing from the town of *Amatrice*, near the mountainous regions of *Rieti* and *Lazio*. The first written record of this sauce dates back to the late 18th century, in the cookbook *L'Apicio Moderno*, although it seems likely that earlier variations of *Amatriciana* date much further back.

During the 19th and 20th centuries, the *Amatriciana* recipe grew increasingly famous and well-loved in Rome, even becoming a Roman "classic" dish, despite being invented elsewhere.

Traditionally, this sauce is made with *guanciale* (pork cheek), but we substitute Yorkshire lardons for a deeper, smokier flavour. We cook our Yorkshire lardons with tomatoes and *pecorino romano* cheese for an authentic taste of *Amatrice*. When you next go to Rome, we suggest you try *Bucatini all'amatriciana* at the restaurant 'Da Fortunato' near the Pantheon (see below pic), it has a special place in the heart of Alex, our founder! Feel free to email him to find out why...[alessandro@pastaevangelists.com](mailto:alessandro@pastaevangelists.com)

## METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *bucatini* in the boiling water for 9-10 minutes until 'al dente' (check a strand before removing from the pan). Stir often to avoid the strands sticking together.
3. Whilst the pasta cooks, put the sauce in a large pan, add 1 tbsp (20ml) of the boiling cooking water, cover with a lid and heat until steaming. Once steaming, turn heat off.
4. Transfer the pasta to the sauce. Scatter with the parmesan and bacon crumb. *Buon appetito*.

## INGREDIENTS

Item	Weight	Calories	Ingredients
Bucatini	165g	426kCal	<u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt
Amatriciana Sauce	160g	250kCal	Tomato (64%), Bacon (25%), Shallot, Onion, Garlic, Extra Virgin Olive Oil, Basil, Parsley, Salt, Pepper
Parmesan	8g	42kCal	Parmesan Cheese ( <u>Milk</u> )
Bacon Crumb	8g		Breadcrumbs ( <u>Wheat</u> ), Olive Oil, Bacon

Allergens in **bold and underlined**. Consume within 2 days of delivery.

**FREEZING:** The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. The bucatini should be cooked direct from frozen. The sauce should also be frozen.

This food has been prepared in a kitchen that also prepares molluscs, mustard, milk, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

