

The 4 Roman Pasta Dishes You Can't Miss

1. Amatriciana: The Roman Classic with Guanciale and Pecorino

Cooking Time:

- **Preparation Time:** 10 minutes
- **Cooking Time:** 20 minutes
- **Total Time:** 30 minutes
- **Servings:** 4

Ingredients:

- 400g (14 oz) **spaghetti**
- 150g (5 oz) **guanciale**
- 1 can (400g / 14 oz) **whole peeled tomatoes**, crushed
- 2 tablespoons **extra virgin olive oil**
- 50g (1/2 cup) **Pecorino Romano cheese**, grated
- 1 **red chili pepper** (optional)
- Salt and pepper to taste

Method:

1. **Prepare the guanciale:** Slice guanciale into thin strips. Heat olive oil in a pan and fry guanciale until golden and crispy.
 2. **Cook the pasta:** Boil salted water and cook spaghetti until al dente. Reserve a cup of pasta water.
 3. **Prepare the sauce:** Add crushed tomatoes to the pan with guanciale, seasoning with salt, pepper, and chili pepper. Let it simmer for 10 minutes.
 4. **Combine:** Toss the pasta into the sauce and add some reserved pasta water to coat the spaghetti. Stir in the grated Pecorino Romano.
 5. **Serve:** Plate and serve immediately with extra Pecorino Romano and a drizzle of olive oil.
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2. Carbonara: The Creamy Roman Pasta with Egg Yolk and Pecorino

Cooking Time:

- **Preparation Time:** 5 minutes
- **Cooking Time:** 15 minutes
- **Total Time:** 20 minutes
- **Servings:** 4

Ingredients:

- 400g (14 oz) **spaghetti**
- 150g (5 oz) **guanciale**
- 4 **egg yolks**
- 50g (1/2 cup) **Pecorino Romano cheese**, grated
- Salt and pepper to taste

Method:

1. **Prepare the guanciale:** Slice guanciale and fry it in olive oil until crispy.
 2. **Cook the pasta:** Boil salted water and cook spaghetti until al dente.
 3. **Prepare the sauce:** Whisk egg yolks with Pecorino Romano and pepper.
 4. **Combine:** Toss pasta with guanciale and egg mixture, adding reserved pasta water for creaminess.
 5. **Serve:** Serve with extra Pecorino Romano and black pepper.
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3. Gricia: The Roman Classic with Pecorino and Guanciale

Cooking Time:

- **Preparation Time:** 5 minutes
- **Cooking Time:** 15 minutes
- **Total Time:** 20 minutes
- **Servings:** 4

Ingredients:

- 400g (14 oz) **spaghetti**
- 150g (5 oz) **guanciale**
- 50g (1/2 cup) **Pecorino Romano cheese**, grated
- 1 teaspoon **black pepper**, freshly cracked
- Salt to taste

Method:

1. **Prepare the guanciale:** Slice guanciale and fry in olive oil until golden brown and crispy.
 2. **Cook the pasta:** Boil salted water and cook spaghetti until al dente.
 3. **Combine:** Toss pasta with guanciale, black pepper, and Pecorino Romano, adding reserved pasta water for creaminess.
 4. **Serve:** Serve hot, with extra Pecorino and black pepper on top.
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4. Cacio e Pepe: The Roman Simplicity of Pecorino and Black Pepper

Cooking Time:

- **Preparation Time:** 5 minutes
- **Cooking Time:** 10 minutes
- **Total Time:** 15 minutes
- **Servings:** 4

Ingredients:

- 400g (14 oz) **spaghetti**
- 100g (1/2 cup) **Pecorino Romano cheese**, grated
- 1 tablespoon **black pepper**, freshly cracked
- Salt to taste

Method:

1. **Cook the pasta:** Boil salted water and cook spaghetti until al dente.
2. **Prepare the sauce:** In a separate bowl, combine Pecorino Romano and black pepper.
3. **Combine:** Toss the pasta with the Pecorino mixture, adding pasta water to make the sauce creamy.
4. **Serve:** Plate with extra Pecorino Romano and black pepper.