BUCATINI ALL’AMATRICIANA

***Ingredients for 4 people:***

300 g of Bucatini

Half medium onion

150 g of bacon

300 g of fresh tomato pulp or canned

40 g of grated roman pecorino cheese

3 tablespoon olive oil

Salt

Pepper

Crushed red pepper

Cut the bacon into cubes and chopped small onion half, while these two ingredients separately.

Heat the oil in a frying pan to medium heat and let cook until the bacon cubes will become translucent.   
United off the onions and lower the flame to a minimum.

Let cook for several minutes until the onion starts to fry. Don’t allow to become too dark because the flavor will change decisively.   
Pour the tomato pulp in a pan and shuffled well.

Cook over low heat.

Salt, pepper, and add some 'ground pepper. It 'best not to exceed with the salt at the beginning, especially if you use the bacon may be salty enough of her.   
Boil pasta in abundant salted water. Use traditionally bucatini, but it is clear that the sauce is delicious with practically all types of pasta too long or short.   
Drain the pasta al dente and pour into pan. Stir well and sprinkle with half the grated pecorino.

Stir and serve sprinkled with the remaining pecorino.

