

## **My basic Tomato Sauce.**

- Ingredients:
- 1 pound of tomato “Passata Mutti”
- ½ pound of tomato “Piennolo” Gentile Organic
- ¼ cup of pasta water
- 4 tablespoons of Extra virgin Olive oil
- half cup of chopped onion
- one teaspoon of chopped garlic
- one cup of fresh basil cut in giulienne
- 4 spoons of Vilella DOP extra-virgin olive oil
- salt and black pepper to taste

Heat oil in a saucepan over low heat. Add onion and garlic. Cook and stir until soft and translucent, about 5 minutes. Add the tomato Passata and half cup of pasta water. Cover and simmer over medium heat, stirring occasionally, until tomato sauce has thickened about 20-30 minutes. Add, 5 minutes before it is cooked the Piennolo pomoro, the basil and finish with salt and pepper to taste.

With this sauce you can create many alternative sauces.

I will keep introducing more recepeis for you.

Gennaro

*Passion for a tasty life!*

## **Bucatini Amatriciana with Tomato Sauce.**

- Ingredients for 4 people:
- 1 pound ( 15.5 fl oz) of tomato “Passata Mutti”
- ½ pound of tomato “Piennolo” Gentile Organic
- 2 tablespoons of Extra virgin Olive oil
- 1 white onion sliced into julienne
- 1-1/2 cups of Guanciale cut fine
- 4 spoons of Vilella DOP extra-virgin olive oil
- salt and black pepper to taste
- one cup of greate Pecorino Romano DOP
- Bucatini pasta 500gr.

Heat oil in a saucepan over low heat. Add the guanciale. Let cook until it is golden. Take off the guanciale, and cook the onion, stir until soft and translucent, about 6 minutes. Add guanciale, the tomato Passata and ½ cup of hot water. Simmer over medium heat, stirring occasionally, until superfluous liquid has reduced and the sauce has thickened. Meanwhile, bring a large pot of water to a boil. Season with salt; add the pasta and cook, stirring occasionally for 13 minute. Make sure the pasta is “ al dente” ( firm to the bite ). Drain the pasta, add it to the sauce in skillet and toss all together over low heat. . (Add a little pasta water if sauce is too dry.). Turn off the heat and add the greated cheese. Stir all together. Add the black pepper and salt if need it. Note- the Guanciale is already salty, so taste the sauce before you add more salt. Before you serve finish the dishes with a touch of Vilella DOP extra virgin olice oil.

Enjoy it.

“Passion for a Tasty Life” this is my Motto

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## **Bucatini Amatriciana without Tomato Sauce. (Original version)**

- Ingredients for 4 people:
- 2 tablespoons of Extra virgin Olive oil
- 1 and a ½ white onion sliced into julienne
- 1 cup of Guanciale, cut fine, little julienne
- 4 spoons of Vilella DOP extra-virgin olive oil
- salt and black pepper to taste
- one cup of greate Pecorino Romano DOP
- Bucatini pasta 500gr. ( keep 1 cup of pasta water for the sauce)

Heat oil in a saucepan over low heat. Add the guanciale. Let cook until it is golden. Take off the guanciale, and cook the onion, stir until soft and translucent, about 6 minutes. Add guanciale and the ½ cup of pasta water. Cook all together for 1 minute. Make sure the sauce isn't too dry. Meanwhile, bring a large pot of water to a boil. Season with salt; add the pasta and cook, stirring occasionally for 13 minute. Make sure the pasta is “ al dente”. Drain the pasta and add it to the sauce in skillet and toss all together over low heat. . (Add a little pasta water if sauce is too dry). Turn off the heat and add the greate cheese. Stir all together. This step is important for the best result. Make sure all is nicely combined. Add the black pepper and salt if need it. Note- the Guanciale is already salty, so taste the pasta before you add more salt. Before you serve finish the dishes with a touch of Vilella DOP extra virgin olice oil.

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## **Linguine pasta with Italian tuna in oil with tomato**

- Ingredients for 4 people:
- 4 tablespoons of Extra virgin Olive oil
- 1 and a ½ white onion sliced into julienne
- 2 tin cans of Tuna Oil
- salt and black pepper to taste
- 2 teaspoons of fresh thyme.
- 2 cups of tomato Piennolo Gentile
- Linguine Pasta 1 lb
- ½ cup of Parmigiano Reggiano

Heat oil in a saucepan over low heat cook the onion, stir until soft and translucent, about 6 minutes. Add the tuna in oil, the fresh thyme and ½ cup of pasta water. Cook for 3-4 minutes. Add the tomato Piennolo and cook the sauce for other 3-4 minutes. Make sure the sauce is not too dry. If you need more liquid you can add a little of the pasta water. Meanwhile, bring a large pot of water to a boil. Season with salt; add the linguine and cook, stirring occasionally for 10-11 minutes. Make sure the pasta is “al dente” (firm to the bite). Drain the pasta and add it to the sauce in skillet and toss all together over low heat. (Add a little pasta water if sauce is too dry.). Turn off the heat and add the grated cheese. Stir all together. This step is important for the best result. Make sure all is nicely combined. Add the black pepper and salt if need it. Add more parmigiano on the dish and before you serve complete the dishes with a touch of Villeda DOP extra virgin olive oil on top.

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## **Linguine pasta with Italian tuna in oil**

- Ingredients for 4 people:
- 4 tablespoons of Extra virgin Olive oil
- 1 and a ½ white onion sliced into julienne
- 2 tin cans of Tuna Oil
- salt and black pepper to taste
- 2 teaspoons of fresh thyme.
- Linguine Pasta 1 lb
- ½ cup of Parmigiano Reggiano

Heat oil in a saucepan over low heat cook the onion, stir until soft and translucent, about 6 minutes. Add the tuna in oil, the fresh thyme and ½ cup of pasta water. Cook the sauce for 5-6 minutes until some of the water has evaporated. The sauce need to be a little wet. Meanwhile, bring a large pot of water to a boil. Season with salt; add the linguine and cook, stirring occasionally for 10-11 minutes. Make sure the pasta is “al dente” (firm to the bite). Drain the pasta and add it to the sauce in skillet and toss all together over low heat. . (Add a little pasta water if sauce is too dry.). Turn off the heat and add the grated cheese. Stir all together. This step is important for the best result. Make sure all is nicely combined. Add the black pepper and salt if need it. Add more parmigiano on the dish and before you serve complete the dishes with a touch of Villeda DOP extra virgin olive oil on top.

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## **PENNE ALL'ARRABBIATA for 4 people**

- 2 garlic cloves, minced
- 4 spoons Extra Virgin olive oil ( Villeda DOP)
- ½ tsp dried chilli flakes
- 1 pound of Tomato Passata Mutti
- 1 cup of tomato Piennolo
- ¼ cup of pasta water
- 1lb penne pasta
- basil leaves, torn
- ½ cup of grated Pecorino Romano
- ½ cup of Parmigiano
- see salt as taste

Gently cook , in a skilley the minced garlic with 2 tablespoons of olive oil on a low heat Do not cook the garlic too long, you don't want any color on the garlic. Add the Peperoncino (the chili flakes) to the oil, temper for 10 seconds, then add the tomato Passata and the pasta water. Cook down over a low heat for 1 until the sauce has thickened a little. Add the pomodoro Piennolo and the basil. Cook for another 3-4 minutes. Turn off when all look nice combined and not to dry. Add see salt at you taste. In a large pan salted boiling water cook the penne for 8–10 minutes or as per packet instructions. Make sure it is “Al Dente” not over cook it. Drain the pasta and add it to the sauce. Combine all together and add some grated cheese. Serve the penne all'arrabbiata with a finished touch of grated cheese and some Extra Virgin Olive oil to finish. Enjoy it.

## Spaghetti Carbonara

Ingredients for 4-5 people.

- 1 pound spaghetti Gragnano
- 2 tablespoons extra-virgin olive oil
- 5 ounces of "Guanciale", cut into small cubed or sliced into small strips
- 2 large eggs
- ½ cup of Parmigiano DOP and ½ cup of pecorino Romano DOP.
- Freshly ground black pepper
- ½ cup of half and half.
- ¼ cup of pasta water.

Prepare the sauce while the pasta is cooking to ensure that the spaghetti will be hot and ready when the sauce is finished; it is very important that the pasta is hot when adding the egg mixture, so that the heat of the pasta cooks the raw eggs in the sauce. Add the olive oil in a deep skillet over medium flame. Add the Guanciale and saute it until it is crisp and the fat is rendered. In a big cup beat the whole eggs with the half and half cream, the fine grated parmigiano, the black pepper and mix all these ingredients together. Make sure the mixture is nicely beat to prevent lumps.

In large pot of salted water to a boil, add the pasta and cook for 8 to 10 minutes or until yet firm (as they say in Italian "al dente.") Drain the pasta well, reserving 1/4 cup of the starchy cooking water to use if you need it. Add the hot, drained spaghetti to the pan and toss for 2 minutes to coat the strands in the Guanciale fat. Keep worming the spaghetti in the skillet for 15-20 second during you mix it continually. At this point turn off the flame and pour the egg/cheese mixture into the pasta, whisking quickly until the eggs start to thicken, but do not scramble (this is done off the heat to ensure this does not happen.) The cream you added to the eggs mixture will help the eggs don't get scramble. Mix until it reaches desired consistency. If it is too dry add a little pasta water. Season the carbonara with several turns of freshly ground black pepper and taste for salt. Make sure before you add the sea salt to taste the spaghetti. They are already seasoned by the guanciale. Mound the spaghetti carbonara into warm serving bowls. Add more cheese on the dish.

Make sure the pasta and the sauce is creamy. The eggs need to be soft not over cook. That is the secret for a successful Carbonara sauce.

Enjoy it!

Gennaro and my lovely Motto!

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