

MARCH RECIPE

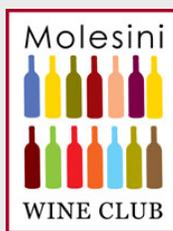
RECOMMENDED PAIRING: CASTAGNOLI STIELLE CHIANTI CLASSICO GRAN SELEZIONE

INGREDIENTS

- 1 tbsp olive oil
- 1 sprig of rosemary, cut into three equal pieces
- 3 cloves of garlic, crushed
- 100 grams of pancetta or smoked bacon, diced
- 2 oz vodka
- 1 small can tomato paste (~6oz)
- 1/2 tsp red pepper flakes
- 1/2 cup water
- 2 cups heavy cream
- salt to taste
- 1 lb pasta like spaghetti n.5 | penne | fresh pici

SERVING SIZE

4 people



PASTA AL FUMO



HOW TO PREPARE

Place olive oil, 1 piece of rosemary, and garlic in a medium saucepan. Turn heat to medium and cook, stirring occasionally, until garlic is golden. Remove garlic and rosemary, and add pancetta/bacon and remaining rosemary. Cook over medium-low heat for 10 minutes or until pancetta is golden-brown. Remove rosemary.

Add vodka and cook until the smell of alcohol is gone, then stir in tomato paste and water. Bring to a low simmer.

Stir in red pepper flakes and cream and bring back to a simmer. Simmer for 30-40 minutes or until sauce is thick and deep orange in color. While sauce is simmering, cook pasta in a large pot of boiling, salted water (time the pasta to finish around the same time as your sauce). Once sauce has finished simmering, taste and adjust with salt as necessary. Toss together drained pasta and sauce and serve immediately. Bon appetite!

This sauce was invented by the Cortonese "Adriana Accordi" when she was working for the Tonino restaurant during a catering trip in northern Italy. Today it is a cult-dish in the Cortona area and has spread to many restaurants in Italy.