

Bucatini all'Amatriciana

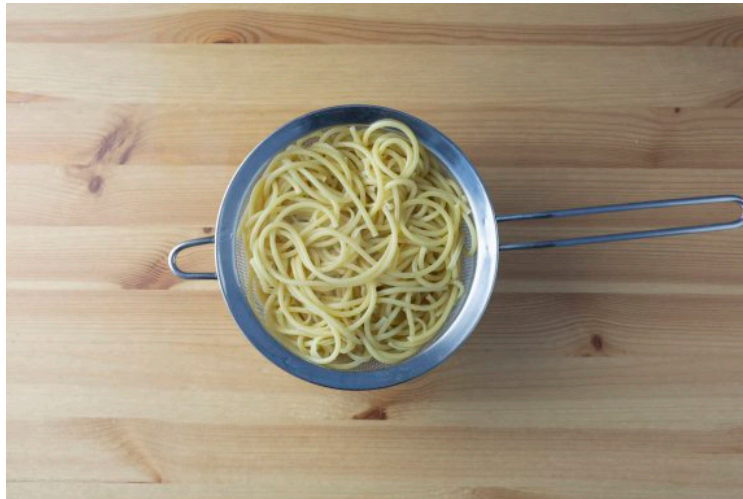
Ingredients:

- 85g Pancetta
- 2 Garlic cloves
- 1 Onion (or shallot)
- 225g Bucatini
- 213ml Tomato sauce
- 25g Parmigiano Reggiano
- 6g Amatriciana spice blend

Steps:

1. Start off with the pasta

Boil a medium pot of water, and then place the pasta for 6 to 8 minutes until they are slightly firm to bite. Drain the pasta thoroughly while saving half a cup of the cooking water and toss with a drizzle of olive oil.



2. Cook the pancetta

In a large high sided pan, heat a drizzle of olive oil on medium high while the pasta cooks. Place and start cooking the pancetta for 5 to 6 minutes, until golden brown and crispy. Season it with half of the spice blend. Transfer the pancetta to a plate, while leaving the remaining bits inside the pan.



3. Let us do the sauce

In the same pan used for the pancetta, add a drizzle of olive oil on medium, then add the garlic and onions. Make sure you scrape the brown pancetta bits from the pan. Cook for 2 to 3 minutes until the onions are ready. Add half the cup of cooking water, tomato sauce, and the remaining spice blend. Boil it, then reduce it to low and stir occasionally until the sauce thickens.



4. Finish it off

Add all your ingredients to the high sided pan, stir it for 2-3 minutes, while adding some parmesan to it. Finally plate your dish and add additional parmesan as desired. Enjoy!



Fresh Tortellini with Roasted Cherry Tomatoes

Ingredients:

- 60g Baby lettuce
- 1 Garlic clove
- 140g Cherry tomatoes
- 1 Shallot (or onion)
- 1 Bunch of basil
- 12g Vegetable demi-glace
- 50g Green peas
- 15ml Balsamic vinegar
- 350g Fresh cheese tortellini
- 30g Ricotta
- 30ml Heavy cream
- 9g Tortellini spice blend

Steps:

1. Start off with the cherry tomatoes

Start by preheating the oven to 450 degrees Fahrenheit. Mix around the cherry tomato with a bit of oil, and then season with salt, pepper, and half of the spice blend. Place a baking sheet onto a sheet pan, arrange the cherry tomatoes in a single layer and roast in the oven for 10 to 12 minutes, until the tomatoes begin to burst. Then remove and set aside.



2. **Cook the pasta**

Place the tortellini into a pot of boiling water and cook for 5 to 6 minutes, make sure you stir occasionally until slightly firm to the bite. Reserve a quarter cup of cooking water for later and thoroughly drain the pasta. Toss the pasta with olive oil so the pasta will not stick together.



3. **Let's get saucy**

Heat a pan on medium high with a drizzle of olive oil while the pasta cooks. Place the shallots and garlic inside for about one minute, until they become fragrant. Add the half cup of water and the demi glace. Season the sauce with salt, pepper, and the remaining spice blend. Boil it, then let it simmer and cook for a minute or two. Then add the cream and stir until fully combined.



4. **Finish it off**

Combine all the ingredients together and stir for about 2 to 3 minutes. Plate your dish and enjoy!

