



PASTA

WITH

BACON SAUCE

PENNE AL FUMÈ

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Although no-one is completely sure about the origins of this dish, one thing is certain; it appeared in Le Marche at the end of the Seventies with the sole purpose of feeding hungry hordes of Italians after a hard night's dancing! It was traditionally made with Maccheroncini but we quite like it with Penne Rigate.



4

500g Penne Rigate  
150g cubed smoked pancetta  
1 large onion, finely sliced  
2 x 400g tin cherry tomatoes  
1 red chilli pepper, finely chopped (remove the seeds if you want a slightly milder sauce)  
150ml single cream  
70g grated Parmigiano Reggiano  
Salt and pepper

Bring a large pan of salted water to the boil and cook the pasta according to the packet instructions. Drain.

Heat a non stick frying pan and add the cubed pancetta. Gently fry over a low heat for a couple of minutes (there's no need to add any extra fat as the fat from the pancetta will melt slightly), then add the sliced onion. Continue cooking until the onion has softened. Add the cherry tomatoes and chopped chill and stir well. Cook over a moderate heat for 10 minutes, stirring occasionally. Stir in the cream and heat the sauce through. Season with salt and pepper to taste.

Remove from the heat and stir through the Parmigiano. Toss through the cooked pasta, top with a little more grated parmesan and serve immediately.

