

Amatriciana Sauce

Ingredients (for 4 persons)

400g San Marzano peeled tomato 250g guanciale 150g red wine

Instructions

- 1. Stir-fried the guanciale until crisp.
- 2. Add red wine and let the alcohol evaporate.
- 3. Add the tomato and let simmer for 30 minutes.



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