



**Telaya Amatriciana
Paired with 2017 Turas**

By Chef Ali Hunziker

Ingredients

- 1/2 lb bacon, diced
- 1/2 lb pancetta, dice
- 1/2 lb onion, diced
- 2 Tbsp minced garlic
- 2 - 28 oz cans of plum tomatoes
- 8-10 fl oz tomato puree
- 1/4 cup basil leaves, torn or chopped
- 1 Tbsp red pepper flakes
- Pasta shape of your choice

Instructions

Heat the bacon and pancetta in a wide shallow pot, over medium heat. Render the fat until crispy and enough liquid fat is in the pot. Add the onions and cook, stirring occasionally, until they take on a light golden color, about 12-15 minutes.

Add the garlic and continue to sauté, stirring frequently, until you can smell the garlic, about 1 minute.

Add the tomatoes and tomato puree. Bring the sauce to a simmer and cook over low heat, stirring occasionally, for about 20 minutes.

Add the red pepper flakes and cook for 25 more minutes, or until a good sauce-like consistency develops.

Add the basil and simmer for 2-3 more minutes. Taste the sauce and adjust with salt and pepper if needed.

The sauce is ready to finish now. You can either puree it, or break it up with a whisk to leave it with more texture.

Enjoy with a glass of Telaya's 2017 Turas!