

Martina's dolcelatte and shallot sauce

Dolcelatte e scalogno



Cooking Time: 12 minutes

Serves 4

3 tablespoons olive oil
3 small or 2 medium shallots
150 g of dolcelatte cheese
300 ml of single cream
400 g fusilli or penne or farfalle

1. Finely slice the shallots and cook them in a frying pan with the olive oil, until soft.
2. Discard the rind from the cheese, cut the rest into cubes.
3. Add the cheese to the fried shallots and let it melt on low heat. Stir.
4. Add the cream. Cook for 1 minute on low heat and stir. Season with salt and pepper to taste. Your cheese sauce is ready.
5. Drain the pasta and pour it over the sauce in the pan. Keep the gas on. Quickly toss over until the pasta and the sauce are well combined.
6. Serve at once.

Notes: this is my variation of the classic '*penne al gorgonzola*' dish. You can replace dolcelatte with gorgonzola cheese if you want to, or maybe try another blue cheese.

Ferruccio's cherry tomatoes and anchovies sauce *Pomodorini e acciughe*



Cooking Time: 15 minutes

Serves 4

400 g cherry tomatoes
50 g of anchovy fillets in
olive oil
1-2 garlic cloves
4-5 basil leaves
1-2 small chillies
4 tablespoons olive oil
400 g penne, mezze penne
or pennette

1. Wash the tomatoes and cut them in half or quarters
2. Peel the garlic cloves and cut them in half.
3. Cut the chillies in large pieces.
4. Chop the anchovy fillets in small pieces.
5. Place the oil in a pan, add the tomatoes, garlic, anchovies and chillies and cook on medium heat for about 8-10 minutes, until the tomatoes start to soften. Mix occasionally.
6. Add the basil and the turn the gas down.
7. Remove the garlic and the chilli pieces.
8. Drain the pasta and pour it over the sauce in the pan. Quickly toss over until the pasta and the sauce are well combined.
9. Serve at once.

Suggestions: if you like spicy dishes, you may crush the garlic and finely chop the chillies and leave both in the sauce, instead of removing them at the end. It's preferable not to add salt to the sauce, as the anchovies are salty enough. For an extra hint of seafood, you could add some of the oil where the anchovies were stored, while the tomatoes are cooking.

Martina's carbonara sauce

Alla carbonara



Cooking Time: 10 minutes

Serves 4

200 g pancetta cubes
(smoked or unsmoked,
depending on what you
prefer)
1 tablespoon olive oil
3 eggs
6 tablespoons freshly
grated parmesan cheese
400 g spaghetti or penne

1. Whisk the eggs in a bowl. Add a little salt and pepper. Note that the pancetta is already salty and peppery, so use these condiments in moderation.
2. Add 4 tablespoons of parmesan to the beaten eggs and mix.
3. Fry the pancetta until it becomes golden and crisp. You only need a little olive oil, because the pancetta releases its own fat.
4. Cook the pasta al dente, drain and put back in the saucepan where it was cooking. Add the beaten eggs and the pancetta with its juices to the pasta.
5. Mix well; the eggs will cook with the heat of the pasta.
6. Serve at once and add parmesan if you wish.

Note: Carbonara is probably one of the easiest sauces to make, and yet, I've often seen some appalling renditions of it. The problem is that people tend to complicate something that it's inherently simple. I have seen spaghetti *alla carbonara* served in so-called Italian restaurants in Britain, which were literally swimming in creamy sauce. Well, this sauce is not meant to have cream in it. Pasta is never meant to swim in sauce, there should never be too much sauce or condiment that "drowns" the pasta.

Also, the original carbonara sauce is made with *guanciale*, instead of pancetta. But as guanciale is quite tricky to buy outside of Italy, I make it with pancetta and it's still good!