

# Pasta alla Carrettiera

Wagoner's  
Pasta

Serves 4

## Ingredients

Spaghetti, 350gms

Tuna in oil, 80 gms

Guanciale, sliced very  
fine, not cubed 50 gms

Garlic 2 cloves

A small chilli, chopped

4 tblsp pulped tomatos or  
Sugo italiana, if you can  
find it

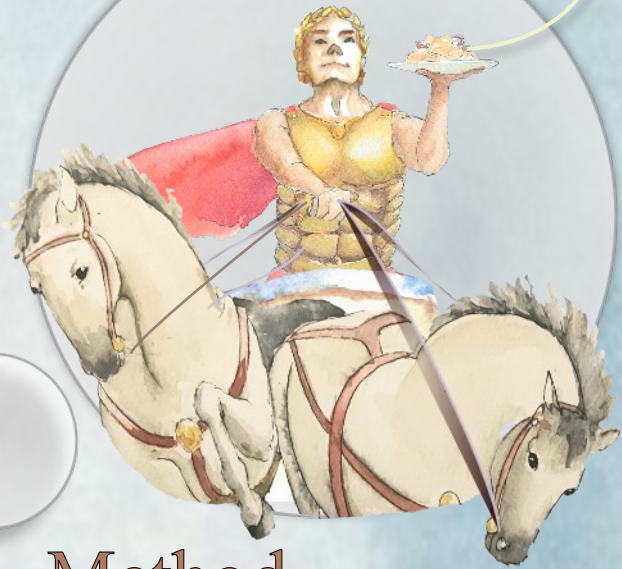
Porcini mushrooms,  
cleaned and sliced 270  
gms,

(or 30 gms dried Porchini,  
soaked in a little warm  
milk for 20 mins)

Olive oil 3 tblspns

Salt & pepper

Parmesan 100 gms.



## Method

Put the pasta water to boil.

Fry the crused garlic in oil and remove when golden. Add the mushrooms and slices of guanciale, cook, with a tiny pinch of salt and freshly ground pepper for a few minutes to allow flavours to combine, Add the tuna and either sugo di carne or tomatos.

Mix everything with a wooden spoon and cook for another 10 minutes.

Boil the pasta but drain while still al dente, add to the sauce pan to continue cooking, mix well and serve topped with parmesan.

Carrettiere wandered around Sicily, moving stuff. A man with a van. Their pasta was characterised by easily conserved, cheap ingredients. So anything in the cupboard is fair game. There are many, many versions but in answer to the question 'What did the Romans do for us?' One answer is 'added the mushrooms and tuna'. This is Andrea's version. He is Roman.

Sugo di Carne all'Italiana is tomatoey, winey gravy but better. A recipe to come

