

ROASTED CHERRY TOMATO AMATRICIANA

A rich, slow-cooked sauce. Makes 5–6 servings (sufficient for 500–600g pasta). Keeps 3–4 months frozen, or 6–9 months bottled.

INGREDIENTS

1 kg ripe cherry tomatoes, halved
1 sprig of thyme
150g pancetta or guanciale, diced
1 tbsp olive oil
2 cloves garlic, thinly sliced
1 small onion, finely chopped
1 small dried chilli or pinch of flakes
75 ml dry white wine
Salt and black pepper
Optional: ½ - 1 tsp sugar if tomatoes are very sharp
500g linguine or spaghetti
Pecorino cheese and a scattering of fresh basil to serve

METHOD

1. **Roast the tomatoes:** Heat oven to 200°C (fan 180°C). Spread the halved tomatoes cut-side up on a lined or lightly oiled tray. Drizzle with a little olive oil, sprinkle with chopped thyme, salt and pepper. Roast for 25–30 minutes until softened, slightly shrivelled, and beginning to char at the edges. Scrape everything, including the juices, into a bowl and set aside.
2. **Cook the pancetta:** In a large frying or sauté pan, warm 1 tbsp olive oil over medium heat. Add the diced pancetta and cook slowly until golden and crisp, about 8–10 minutes. Lift out with a slotted spoon and set aside, leaving the rendered fat in the pan.
3. **Build the sauce:** Add the garlic and cook gently for 2 minutes. Add the onion and cook for 5–6 minutes until soft. Add chilli and cook for 1 minute. Deglaze with the white wine, scraping up the browned bits. Let it bubble for a minute.
4. **Add the roasted tomatoes** and their juices to the pan. Simmer gently, uncovered for 25–30 minutes, stirring now and then, until thick and rich. Add a splash of water if it thickens too fast.
5. **Return the pancetta** to the pan and cook another 5 minutes to meld the flavours. Taste and season with salt, black pepper, and sugar if the tomatoes are very tangy.

TO SERVE

Warm gently and toss through linguine or spaghetti, finishing with freshly grated Pecorino Romano and extra pepper tossed into the sauce.