

Pizza all'Amatriciana

Amatriciana is a classic Italian pasta sauce. Traditionally served with bucatini and finished with Parmigiano-Reggiano cheese, it is a simple and quick sauce made from rendered pancetta or guanciale, onions and tomatoes. The balance of the salty pork, sweet onions, and acid from the tomatoes is amazing! We added a bit of fontina cheese to help the Parmigiano-Reggiano cheese melt, and a few green onions. Combined with the wood-smoke from the grill, this pizza was fantastic!



Amatriciana sauce (see recipe below)

Fontina cheese

Sliced Parmigiano-Reggiano cheese (we use a vegetable peeler)

Pancetta-rendered

Salt

Extra Virgin Olive Oil

Green onions-sliced thin (optional)

Pizza dough rolled to ¼ inch thick

Prepare your pizza dough for toppings by first spreading a thin layer of olive oil (to the edges), and seasoning with salt and pepper. Once rolled, place the dough on a cookie sheet or pizza peel. If using fresh dough, first sprinkle a liberal amount of cornmeal on the peel/sheet to avoid sticking while transferring to the Grilled Pizza Stone. For more tips and tricks on dough preparation, view our dough video [here](#).

Dress the pizza with the Amatriciana sauce. Top with a sprinkle of fontina and a few slices of Parmigiano-Reggiano. Add the reserved pancetta. Once the pizza is grilled, drizzle olive oil and add a few slices of green onions.

Amatriciana Sauce

We like to make a large batch of Amatriciana sauce at once. Storing the sauce in plastic baggies (about a cup's worth of sauce per baggie) and freezing them is a great time-saver. I strongly suggest you use San Marzano tomatoes, for the extra few dollars per tin, the upgrade in flavor is well worth it.

Ingredients:

2 28 Ounce tins of whole plum tomatoes (San Marzano preferably)

2 Large onions-chopped

2/3 Pound of Pancetta-cut into 1 inch sticks

3 Tablespoons of olive oil

2 Tablespoon of crushed red pepper flakes (optional)

Salt to taste

Preheat a large sauce pan or dutch-oven on medium-high. Meanwhile, pour the contents of the tomato tins into a large bowl. Using your hands (time to roll up your sleeves) crush the tomatoes as finely as possible. Add the olive oil and pancetta. Reduce heat to medium low. Sauté until pancetta renders its fat, about 10 minutes. Remove the pancetta and save. Add the onions and cook until golden, about 10 minutes. Add the tomatoes and pancetta, reserving some for pizza toppings. Bring to a boil, and then simmer for 15 minutes. Salt to taste, even though the pancetta is naturally salty, the tomatoes will need more salt. That's it...you're done! Let cool before using on pizza or storing for future use.

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