

Penne a la vodka

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 20 minutes

Chef's Notes

I like to bring the sauce to a high heat just before adding the penne and then cook on medium high for about 1 minute in order to serve this dish piping hot! Al Dente and Molto Al Dente are important terms when cooking pasta. In Italy they would never cook pasta until it is soft and soggy: It is ready when it is still slightly firm and offers some resistance to the bite when you eat it (Al Dente). The stage of Molto Al Dente comes around 30 to 90 seconds before Al Dente (depending on the pasta). Recipes ask for pasta to be Molto Al Dente when it will be finished in the oven or the pan.

Step 1: Making the tomato sauce

- 3 Tbsp extra virgin olive oil
 - Half a large onion, finely diced
 - 2 garlic cloves, finely diced
 - 1 28 oz can of San Marzano tomatoes
 - 1 tbsp basil chopped
 - 5 sprigs of fresh parsley, chopped
 - 1 bay leaf
 - Salt to taste
 - Pepper to taste
- Add oil, diced onions and garlic to large saucepan over medium-high heat and saute until golden brown.
- Put tomatoes and juice through a food mill and add to saucepan.
- Add a few pinches of salt and pepper to taste, then the freshly chopped basil and parsley.
- Simmer for 45 minutes, taste and adjust for seasoning.
- Remove bayleaf

Step 2: Making the vodka sauce

- 2 tbsp butter
 - 5 oz pancetta thinly sliced
 - 3 oz vodka
 - 8 oz 35% cream
 - 16 oz tomato sauce
 - pinch of nutmeg
 - 4 oz of chicken stock
 - 2 green onions chopped
 - Salt to taste
 - 1 Medium onion
 - 1/4 tsp of chili flakes
 - Pepper to taste
- Add butter, onion and pancetta to a large saucepan over medium-high heat. Saute until onions are translucent and pancetta begins to brown and crisp up.
- Add chicken stock, tomato sauce, cream and vodka.
- Bring sauce to a boil, simmer and add seasonings.
- Cook 5 to 6 minutes and add green onions.

Step 3: Preparing the pasta

- 500 grams of dry penne
- Parsley
- Parmigiano Reggiano

Bring a large pot of salted water to a rapid boil. Add the penne and stir to prevent it from sticking together. Cook until Molto al dente, approximately 30 – 60 seconds before the package instructs.

Once the pasta is ready, drain and add to the sauce and fold in gently. Cook on medium high for 1 to 1 1/2 minutes. Serve immediately with freshly grated Parmigiano Reggiano and freshly chopped Italian parsley.