



thirty two short films about
SPICY PASTA

Inspired by *Thirty Two Short Films about Glenn Gould* (1993)
Recipe by **Debbie Travis & her Italian chef Francesco Bucaletti**



Thirty Two Short Films About Spicy Pasta

Debbie Travis and her Italian chef Francesco Bucaletti's Pici Mambo Toscano

Ingredients

2 thick slices white bread	½ glass Vin Santo
2 tbsp capers	(or any sweet wine)
5 tbsp extra virgin olive oil	1 cup tomato sauce
1 tbsp chili pepper	1 pkg Pici pasta
1 onion	Salt and pepper, as needed
4 slices regular pancetta (not smoked)	Lemon peel for garnish

Method

- 1 Put the two slices of bread in the oven at 280°F for 15 minutes (this is to dry out the bread).
- 2 Spread capers on a baking tray and cook in oven at 280°F for 45 minutes to dry them out.
- 3 Put the bread and the capers in a food processor and mix until you obtain breadcrumbs with powdered capers. Set aside for the garnish.
- 4 In a frying pan, heat 2 tablespoons of olive oil, add a tsp of chili pepper and finely chopped onion. Cook for 2 minutes.
- 5 In the meantime, dice the pancetta and add it to the other ingredients. Once the pancetta becomes crispy add half a glass of Vin Santo and let evaporate. Add tomato sauce and simmer for 20 minutes. Cook the pasta until al dente.
- 6 Dress pasta with the sauce, and just before serving add black pepper and breadcrumbs with powdered capers. Decorate the plate with few slithers of lemon peel.

In Tuscany, this spicy sauce is served with Pici pasta, which is a thick worm-like, handmade pasta that holds the thick sauce well. Great alternatives are penne, fusilli, tortiglioni, conchiglie rigate or fettuccine.