

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Fettuccine Carbonara

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

1 lbs. dried fettuccine
1 tbsp. salt
1 lbs. diced pancetta
(bacon can be used)
4 egg yolks
2 whole eggs
1 ½ cups grated pecorino
Romano cheese
(Parmesan can be used;
use only imported cheese)
½ tsp. freshly ground pepper
2 tbsp. chopped parsley

Directions

Cook pasta according to package directions.

IMPORTANT! Reserve 1 ½ cups of pasta water before draining. In a large saucepan, cook pancetta over medium heat until crisp around 7-10 minutes. Drain fat, reserving 2 tbsp. of the grease.

In a mixing bowl, whisk together egg yolks, eggs and 1 cup of the cheese. Toss the pasta with the cooked bacon and 2 tbsp. of the reserved bacon fat. Slowly pour the egg mixture into the pan and combine with the pasta water and toss together for 2 minutes.

Serve hot topped with remaining cheese, freshly ground pepper and parsley.