

Traditional Pasta Carbonara

14 oz of your favorite pasta

6 oz pancetta

6 egg yolks

1 oz grated Parmesan cheese

Pinch of black pepper and salt

Parsley for garnish

1. Assemble all the ingredients.
2. Put water on high heat and add salt when it's warm. Add pasta.
3. Start cooking the pancetta in a pan. First at low heat, to let the fat melt, then at medium heat, to make it crispy.
4. Separate eggs and use the yolks only; whip them with a fork.
5. Add the grated Parmesan cheese and continue whipping until you obtain a nice cream.

(Continued on back)



Traditional Pasta Carbonara

Continued from front.

6. Remove some cooking water from the pot when the pasta is almost done.
7. A minute before the pasta is done, remove it from the water and pour it in the pan over the cooked pancetta. Mix in the melted fat.
8. Add the egg yolks and cheese cream mixture.
9. Add some spoonfuls of the reserved cooking water and mix with the pasta.
10. Garnish, serve, and enjoy!



THE HACIENDA

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