

Penne alla Carbonara

Rogers Gray Italian Country book, p.62

Serves 3

5 ounces pancetta, cut into matchsticks
1/2 tablespoon olive oil
Freshly ground black pepper
3 egg yolks
1/2 cup heavy cream
Sea salt
3/4 cups Parmesan, freshly grated
penne rigate



Photograph detail from cooking book

1. In a large pan sauté the pancetta in the olive oil slowly, so that it released its own fat before becoming crisp. Add some black pepper
2. Beat the egg yolks with the cream and season with salt and pepper. Add half the Parmesan
3. Meanwhile, cook the penne in a generous amount of boiling salted water, then drain thoroughly. Combine immediately with the hot pancetta and the oil, and then pour in the cream mixture. Stir to coat each past piece; the heat from the past will cook the egg slightly. Finally add the remaining Parmesan and serve.