



Carbonara

Eggs and cheek lard Pasta

Ingredients:

- 150 gr. (5.29 oz.) of cheek lard
- 450gr. (15.87 oz.) of spaghetti or rigatoni
- 2 large eggs
- 2 extra yolks
- 80gr. (2.82 oz.) of finely grated Roman pecorino cheese
- Salt and freshly ground pepper
- A pot and a pan

Preparation:

1. Bring a pot of water to the boil.
2. Cut the cheek lard into short, thick strips and put them in a preheated pan. When the fat has rendered and the pieces are golden, turn the flame off.
3. Salt the boiling water, stir, add the pasta and cook it until al dente (firm to the bite)
4. While the pasta is cooking, beat together the eggs, yolks, pecorino cheese, a tiny pinch of salt and black pepper, and whisk together.
5. When the pasta is nearly ready, turn on the pan with the cheek lard again, removing most of it to a warm plate. The fat should be hot.
6. Remove a cupful of pasta cooking water then drain the pasta and tip into the hot pan and stir.
7. Remove the pan from the flame and add the egg mixture, a good slosh of pasta cooking water, stir and swish vigorously until you have a soft golden cream.
8. Add the cheek lard and stir again. If it seems too dry or clumpy, add a bit more cooking water and stir vigorously again. Divide between plates and serve immediately.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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