



INVERNO (Winter) - Carbonara (Italian bacon and eggs)

Soffritto: Finely chop onion and shallots (60 grams). Sweat onions and shallots in a little olive oil. Add diced pancetta and sauté until rendered and golden. (Garlic is optional). Use a pan large enough to hold the pasta.

Ingredients for a 500g package of pasta:

- Diced pancetta and or guanciale (120 grams)
- Eggs (3)
- Parmigiano and or pecorino (80 grams)
- White wine (half glass – 2 ounces)
- Coarse ground pepper (3 teaspoons)

Directions:

In a bowl beat the eggs, grated cheese and a little splash wine.

Add diced pancetta in the *soffritto*. Sauté until pancetta is golden. A splash of white wine helps to deglaze pan if needed.

Drain pasta and reserve some water. Toss the pasta in the frying pan with the pancetta sauce. Mix well and slowly add the egg mixture on low heat, making sure to stir constantly so it will become creamy and not lumpy. Add some of the pasta water so it does not thicken up. Add coarse ground pepper. It might not need salt as the pancetta has plenty, but check and adjust if needed.

Amatriciana:

Soffritto as above. Add some *peperoncino*. Add *passata* (720g bottle tomato purée) or canned tomatoes. Simmer until reduced to your liking. Cover as it tends to throw bubbles of sauce all over the stove. Toss with drained pasta and add grated cheese. Adjust salt and pepper to taste.

Tips:

- *Guanciale is the cheek of pork and is available at fine butchers and delicatessens.*
- *Use sea salt or kosher salt.*
- *Ask your cheese shop expert for local cheeses to substitute the classic European ones. You will be pleasantly surprised at the quality.*