



CARBONARA RIGATONI

almost the classic

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 380g rigatoni pasta de Cecco
- 300g smoked pancetta Villani cut into small strips
- 150g grated pecorino romano cheese
- Ground black pepper
- 30g butter
- 1/4 cup of cream
- 4 egg yolks

1. In a large pan melt the butter and fry the pancetta until crispy.
2. Cook the rigatoni in plenty of salted simmering water.
3. In a cup mix the egg yolks, cream and two pinches of black pepper.
4. Add half a ladle of the cooking water to the pan with pancetta.
5. When the pasta is ready strain and add into the pan.
6. Pour the egg yolks mix over the pasta and mix thoroughly.
7. Add the pecorino cheese and serve.

Buon Appetito!

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