

FRESH PASTA CARBONARA

Yield: 2 Servings

BASIC PASTA DOUGH

4 Servings

INGREDIENTS:

2 cups flour

3 large eggs, room temperature

2 tablespoons olive oil

1 teaspoon salt

2 tablespoons water, or as needed

INSTRUCTIONS:

1. Beat flour, eggs, olive oil, and salt together in a bowl. Add water, 1 teaspoon at a time, to flour mixture until a smooth and very thick dough forms.
2. Turn dough out onto a work surface and knead for 10 minutes. Wrap in plastic wrap and let the dough rest for at least one hour.
3. Divide dough into 8 balls. Using a rolling pin, flatten the pasta dough until it is 1/16" or roughly the thickness of two IDs or credit cards stack together.

NOTE: Rotating the dough after each roll then briefly resting the dough will help with the pasta texture

4. Once desired thickness is achieved, cut dough into desired pasta shape.

PASTA CARBONARA

4 Servings

INGREDIENTS:

1 pound fresh pasta

10 each bacon, cut into strips

1 clove garlic, chopped

2 whole eggs

1/2 cup shredded Parmesan or Pecorino cheese

Fresh ground black peppercorn to taste

INSTRUCTIONS:

1. Cook the pasta in lightly salted boiling water. If using fresh pasta, it'll only take about 4 minutes to cook.
2. Meanwhile, using a COLD sauté pan, add the bacon and turn up the heat to medium high to slowly render the fat from the bacon.
3. Once the pan starts to sizzle, add the garlic. Stir and lower the heat to medium. Cook until the fat is rendered.
4. Crack the eggs in a bowl. Add the grated cheese, fresh ground black peppercorn and whisk.
5. Transfer the hot cooked pasta into the bowl of the whisked egg mixture. Add a little bit of the pasta water.
6. Add the cooked bacon together with all the bacon fat.
7. Toss it all together until it is well incorporated and the pasta is well coated.
8. Add additional pasta water if you want your dish to be creamier. The amount of the water you add will depend on how thick you want the sauce
9. Transfer to a bowl. Finish with more pepper and shredded cheese.