

FETTUCCINE CARBONARA by Renea Myers

6 oz. pancetta, small dice
¼ cup shallots, small dice
2 cloves garlic, minced
1 lb. fettuccine
Table salt for the pasta water
½ cup heavy cream
2 eggs, cracked into a small bowl
¼ cup grated Asiago cheese
Kosher salt and black pepper to taste
1 medium Roma tomato, diced
¼ cup grated Parmesan cheese
¼ cup fresh parsley, chopped

Equipment you will need:

- large saucepot
- tongs/spoon/spatula
- large saute pan (or deep skillet)
- box grater for the cheese
- cutting board, mat and knife
- small prep bowls
- small bowl for eggs and a fork for beating
- liquid measuring cup

- 1- Fill a large saucepot $\frac{3}{4}$ full of water and add a couple tablespoons of salt. Place over medium-high heat.
- 2- Gather and prepare all your ingredients/equipment.
- 3- Cook pasta in salted water according to package instructions until al dente consistency (still has a firm bite when tasted).
- 4- Meanwhile, in a large saute pan, start cooking pancetta about 5 minutes before the pasta is done. Saute pancetta until starting to brown and crisp.
- 5- Remove pasta pot from the heat, do not drain pasta.
- 6- Add shallots to saute pan and sauté 2 minutes until soft.
- 7- Using a fork, whisk $\frac{1}{2}$ cup of pasta water into eggs to temper. Set aside.
- 8- Add garlic to saute pan and sauté until fragrant. Stir in cream. Using tongs, remove pasta from the cooking water and add to the saute pan. Toss and cook about 2 minutes. Turn off heat.
- 9- Add tempered eggs to the pasta mixture. Toss until evenly coated.
- 10-Toss in Asiago cheese. Season with salt and pepper to taste.
- 11-Garnish with tomato, Parmesan cheese and parsley. 4-6 servings