



Fettuccine carbonara

By Miele

15 minutes

Preparation time

10 minutes

Cooking time

4

Serves



INGREDIENTS

- 500 g thin fettuccine
- 150 g guanciale, cut into 1 cm cubes
- 2 eggs
- 2 egg yolks
- 100 g parmesan, finely grated
- Micro basil leaves, optional

METHOD

1. Place a large saucepan of salted water on the cooktop. Bring to the boil using the Boost function; add the fettuccine to the water. Reduce the heat to high, induction setting 8, and cook the pasta, stirring occasionally, until al dente. Drain and reserve 1 cup of the cooking water.
2. Meanwhile, combine the eggs and egg yolks in a large bowl, stir in the parmesan and ground pepper.
3. While the fettuccine is cooking, place the guanciale into a large frying pan on medium-high heat, induction setting 7. Cook for 5 minutes or until the guanciale crisps around the edges. Cool slightly and place into the bowl with the egg mixture.
4. Place the cooked pasta into the bowl with the egg and guanciale with a little of the cooking water. Use tongs to toss the pasta in the egg mixture. The sauce should form around the fettuccine. Add more cooking water if needed.
5. Divide the pasta into the serving bowls and sprinkle with some basil, if desired.

Hints and tips

- Guanciale is the cured cheek of the pig, it is the traditional meat used in carbonara. Pancetta or bacon can be used instead.