

Primi

First Courses

Pasta Carbonara with Truffle Oil

(Creamy Pasta with Eggs, Prosciutto and Cheese)

Yield: 4 Servings

Active Preparation Time: 15 minutes

Cook time: 10 minutes

Total Time: 25 minutes

There are precious few meals that are as elegant, rich and heavenly as Pasta Carbonara. Moreover, the entire meal can be prepared in the time it takes to boil the pasta water and cook the pasta. While special in its own right, what sets this dish apart is the addition of truffle oil which imparts a distinctive, earthy bouquet. Serve it with a simple salad and bottle of dry white wine for a truly memorable meal.

Ingredients:

1 pound spaghetti or other long pasta
5-6 thin slices of imported prosciutto diced
1 teaspoon olive oil
4 large eggs, whisked
1 ½ cup grated pecorino romano (more for serving)
1 tablespoon truffle oil

Instructions:

Put up a large pot of salted water to boil.

Dice the prosciutto and saute for 1-2 minutes. Do not overcook. The prosciutto should be firm, but not crisp.



Gluten-Free option:

Serve with any long imported gluten free pasta, such as spaghetti or linguine.

Ingredient notes:

Use only good quality imported pecorino romano cheese and imported prosciutto.

Use either white or black truffle oil; do NOT substitute truffle salt.

This recipe can be easily reduced or multiplied by using the following ingredient ratio: For every 4 ounces of pasta you plan to serve, use 1 egg and ½ cup romano cheese.

Substitutions:

The prosciutto can be omitted to make this a vegetarian entree.

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Whisk grated cheese, eggs and truffle oil until well incorporated

Cook pasta according to package instructions. For al dente pasta, subtract 1-2 minutes from suggested cooking time.

Retain ½ cup of pasta water.

Preheat a serving bowl in microwave oven for 2 minutes while pasta is still cooking.

Put pasta in preheated bowl, add egg/cheese/truffle mixture and toss gently until pasta is coated with sauce. Add the crisped prosciutto. If sauce is too thick, add a small amount of the retained pasta water to thin.