



Pecorino Tartufo Carbonara



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INGREDIENTS

- * 200g Pecorino Tartufo
- * 6 Cacklebean eggs
- * 1 pack of Michele Portoghese Spaghettoni
- * 1 piece of Pancetta Affumicata
- Ground black pepper
- * A splash of Bosco d'Oro white truffle oil
- * A glug of extra virgin olive oil
- A pinch of salt

METHOD

- 1 Before you start cooking, let your eggs and Pecorino Tartufo get to room temperature by taking them out of the fridge for roughly an hour beforehand.
- 2 Pop your plates in the oven at around 80C to warm them and start boiling the water for your spaghetti in a large pot.
- 3 Finely grate your Pecorino Tartufo into a mixing bowl, crack in your Cacklebean eggs with a little black pepper, then whisk together.
- 4 Slice the rough skin off your pancetta and finely chop the rest into thin lardons (cubes).
- 5 Drizzle a little olive oil into a pan on a low/medium heat. Add the pancetta lardons and sweat them until the white fat becomes more translucent.
- 6 When your water starts to boil, add a pinch of salt (less than usual, the pancetta brings enough salt to the dish) and your spaghetti, then set a timer for ten minutes to get an al dente texture.
- 7 Once the pancetta starts to brown, turn the heat off.
- 8 After ten minutes, check the texture of the spaghetti. Cook for another minute if you prefer less bite, then drain through a colander, saving a little of the pasta water.
- 9 As soon as the pasta is drained, but while it is still piping hot, pour it into the pan with your pancetta lardons, splash some truffle oil over it and stir together.
- 10 Now the tricky part. Pour in your mix of eggs and Pecorino while stirring the pasta. We want the heat of the pasta to melt the cheese and cook the egg slightly, resulting in a silky sauce. If you notice scrambled egg starting to form, use a splash of the saved pasta water to thin the sauce.
- 11 Grind some more black pepper on top and serve immediately, paired with a dry Soave wine.



* These lovely ingredients can be found in our shops.

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