



## *Paccherini carbonara*

### *Method*

- 1 Bring water to the boil, add salt and then Meliora paccherini. Wait 10/12 minutes. When the pasta is perfect, scoop out about 1 cup of cooking water.
- 2 While the pasta is cooking, heat a large frying pan over medium flame with a drizzle of extra virgin olive oil.
- 3 Add thin-sliced guanciale (Italian jowl bacon) or pancetta (pork belly bacon) and sauté for 3 to 4 minutes until crispy.
- 4 Whisk 8 fresh medium-large egg yolks (no egg whites) in a bowl, then add the pecorino cheese and pepper and mix well.
- 5 Drain the pasta and pour it in the frying pan with the guanciale. Cook for 1 minute.
- 6 Remove the frying pan from the heat and pour in the egg mixture. Stir quickly and constantly until it reaches a creamy mixture, add cooking water previously preserved if necessary. Add pepper and a sprinkle of pecorino in the end.

Ingredients for two people:

- 8 fresh medium-large egg yolks (no egg whites)
- 140 oz of Meliora Paccherini (1,75 cups)
- 2.8 oz of guanciale (Italian jowl bacon) or pancetta (pork belly bacon) (1/3 cup)
- 2 cups freshly grated Pecorino Romano cheese
- Freshly ground black pepper
- 4 tbsp sea salt
- Olive oil

**MELIORA**  
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