



Pasta alla carbonara

By Chef Pasquale

This traditional 'pasta alla carbonara' recipe comes from Pasquale, chef of Refettorio Antoniano, who prepares delicious and nutritious pasta dishes for families with children in Bologna.

INGREDIENTS

- 320 gr pasta
- 350 gr bacon
- 5 egg yolks
- 80 gr grated pecorino cheese
- black pepper

METHOD

First of all, mix the egg yolks with the pecorino cheese until you have created a thick cream, then add the black pepper.

In the meantime, brown the bacon in a pan.

Cook the pasta "al dente" in boiling salted water.

Pour the pasta into the pan where you've cooked the bacon and turn off the heat. Then add the egg cream and pecorino cheese and mix quickly.

Serve the pasta with a few pieces of bacon and black pepper.