



Carbonara linguini with peas and cuttlefish quinto quarto

By by Chef Salvatore Giugliano

"Salvatore's idea is to use poor and recovered ingredients such as the cuttlefish 'Quinto Quarto' and vegetables that our land offeres in spring season, such as peas. This version of Carbonara, a dish traditionally known all over the world, becomes unique with the addition of a few special ingredients and the use of a pasta shape that represents Naples: linguini."

INGREDIENTS

- 80 gr linguine
- 2 egg yolks
- 80 gr pecorino cheese
- Squid ink and cuttlefish liver
- 15 gr peas
- 40 gr bacon
- pepper

METHOD

Clean fresh (unfrozen) cuttlefish taking care not to damage the inner bag. Obtain and save the liver sac. Dissolve together the squid ink and liver in a bain-marie adding 3 drops of soy sauce. Cut the bacon into small strips and brown in a pan, when it has released all its fat and has taken on a golden color, lift it from the pan. Reserve the fat in a bowl and leave at room temperature. Blanch the peas in boiling water and cool. Whip the egg yolks with the pecorino cheese; add the reserved bacon fat and the 'Quinto quarto' of the cuttlefish, stir and set aside to cook the pasta. Cook the pasta in boiling salted water, drain by instructions; drain and reserve some cooking liquid. Add the drained pasta, whip egg mixture together in a steel bowl until creamy taking care to stir off the heat. Add the peas and the bacon - using a bit of the cooking water to thin the mixture. Finish with a grind of black pepper.