



Credits: Angelo Dal Bo

# ‘Carbonara’ with banana peels

## By Massimo Bottura

*“Everyone can do something by looking with different eyes a brown banana, using its natural potential and a bit of imagination, just as we did at Refettorio Gastromotiva in Rio de Janeiro.” Massimo Bottura*

### INGREDIENTS

360g mezze maniche pasta

200g over ripe banana peels (use the pulp to make something else, i.e. banana ice cream)

20g bacon

1 egg

3 yolks

100g Freshly grated Pecorino Romano

100g Freshly grated Parmigiano Reggiano

Freshly ground black pepper

### DIRECTIONS

In a glass bowl whisk all the eggs adding the freshly grated Parmigiano Reggiano, the Pecorino Romano and the black pepper.

Blanch the banana peels into a pot with boiling water. Remove them from the water and dry them with a blotting paper.

Place then the banana peels on a barbecue and grill them at medium heat for 3-5 minutes. Let it cool down for some minutes, then cut the peels in small cubes, put them on a tray with thin cut bacon and cook at 180°C in the oven until they become crispy. The greasy released from the bacon will give a wonderful taste to the banana peels.

In the meantime, cook the mezze maniche “al dente” in boiling salted water. Once cook, remove the pasta from the pot and drain it.

Add the pasta in the bowl with eggs, pepper, Parmigiano Reggiano and Pecorino gradually putting the banana peels.

Stir the pasta gently until the sauce will reach a creamy consistency, if necessary, the cooking water.