



Yucatecan Carbonara

By Chef Zamudio

"This Yucatecan version of the traditional Carbonara incorporates two typical Mexican ingredients: Chaya and recado negro."

INGREDIENTS

- Cooked spaghetti
- Diluted recado negro
- Parsley
- Bacon
- Parmesan
- Egg
- Butter
- Black pepper
- Chaya

METHOD

Cook the pasta and save the cooking water. In a pan add the bacon and cook it until brown, then pour in the cooking water and the diluted recado negro. Add the pasta, butter, egg, parmesan, and parsley. Stir with the help of a high-temperature spatula so that the sauce becomes homogeneous, serve and decorate with fried chaya, golden bacon and crispy parmesan.

Preparation and cooking time

Portion: