



Spring CAREbonara

By Refettorio Harlem's Culinary Manager Elizabeth

Portion: Serves 8

INGREDIENTS

- 4 oz pancetta, guanciale or bacon, diced
- 1 lb Barilla Collezione spaghetti
- 1 bunch asparagus
- 4 oz fresh fava beans
- 8 oz fresh shelled peas
- 2 whole eggs
- 4 egg yolks
- 1-5 oz pecorino, finely grated
- 1 oz parmigiano reggiano, finely grated
- 1.5 oz mint, leaves cleaned
- Kosher salt and black pepper

METHOD

Heat a heavy bottomed large pot over medium heat. Add the pancetta and sauté until the fat is rendered and the meat is browned, approximately 8 minutes.

Remove pancetta from the pot and drain over paper towels to remove excess fat. Drain pancetta fat from the pot and reserve. Fill the same pot with water and bring to a boil on a stove. Season with a scant teaspoon Kosher salt.

Fill a second medium-sized pot with water and bring to a boil on the stove.

While the water is coming up to a boil, shave 4 stalks of asparagus with a vegetable peeler and reserve. Chop remaining asparagus into 1/2-inch pieces.

Once the medium pot of water comes to a boil, salt with 1 tbs Kosher salt and blanch favas for 1/2 minutes.

Remove fava beans from the pot with a slotted spoon and cool in ice water.

METHOD

Blanch chopped asparagus for 45 seconds, remove from the pot and cool in ice water.

Blanch peas for 1 minute, drain and cool in ice water.

Boil spaghetti in the large pot of boiling water for 9 minutes.

While the pasta is boiling, whisk the eggs and egg yolks in a bowl with the pecorino and parmesa until thoroughly incorporated.

Once the pasta is cooked, reserve 1 cup pasta water, and then drain pasta completely.

Add pasta back to the pot with 1/2 cup of reserved pasta water and mix thoroughly while slowly adding in the egg-cheese mixture to create an emulsified and creamy sauce.

Add more pasta water as needed while mixing until the desired consistency is reached.

Add in pancetta, favas beans, asparagus peas and mint and toss to combine.

Season pasta with freshly ground black pepper. Serve immediately and garnish with shaved asparagus.

