

ASPARAGUS CARBONARA

A fresh and creamy carbonara, perfect for summer nights



Ingredients

- 300g asparagus, tough ends removed
- 100g pancetta
- 250g fresh Tagliatelle
- 3 egg yolks
- 100g finely grated Parmesan cheese
- 1 clove garlic, finely chopped
- Seasoning

Method

1. Slice the asparagus with a sharp knife at an angle. Keep to one side. In a large non-stick frying pan, add the pancetta and cook until crisp and golden. Remove the pancetta but keep the fat in the pan. Place the pancetta on kitchen paper to absorb excess fat.
2. In a deep pan of salted boiling water, add the asparagus, followed by the tagliatelle.
3. While the pasta is cooking, whisk the egg yolks, Parmesan, garlic and salt together with a ladle full of pasta water. Whisk vigorously until creamy.
4. Using tongs, remove the tagliatelle from the water and add to the pancetta fat in the frying pan. Add a ladle of pasta water followed by the egg yolk mixture. Toss well until all the sauce has coated the tagliatelle. Check the seasoning and finish off with extra Parmesan and black pepper.