

Murray's Truffle Carbonara

Prep: 5 min. | Cook: 20 min. | Total: 25 min. | Serves 2-4

A rich, cheesy pasta dish with some earthy luxury



Ingredients:

- 2 Tbsp. Salt
- 2 packs La Quercia Pancetta Americana, 2 oz.
- 1 oz. Fulvi Pecorino Romano
- 2 oz. + 1 Tbsp. Pyrenees Truffe, grated
- 4 large Egg yolks
- 2 large Eggs
- Black pepper, freshly ground
- 2 Tbsp. Murray's Italian EVOO, 750 mL
- 1 lb. Bucatini or spaghetti

Directions:

1. Boil a large pot of water over high heat, salted with the 2 tablespoons of salt. Place an oven-safe serving bowl in the oven to warm at 200 F.
2. In a large mixing bowl, whisk the eggs, yolks, Pecorino and Pyrenees Truffe. Season with a pinch of salt and generous amounts of black pepper.
3. Dice the pancetta and toss in a skillet over medium heat, allowing the pork to saute in its own rendered fat until the edges are crispy but not hard. Remove from the heat and set aside.
4. Add the pasta to the boiling water and boil until a bit firmer than al dente, about 6-7 minutes. Just before the pasta is ready, reheat the pancetta in its skillet if needed. Reserve 1 cup of pasta water, draining the rest of the pasta and adding it to the skillet with the pancetta over low heat. Use tongs to toss the pasta with the rendered pork fat and pancetta for a minute or so.
5. Turn off the heat and continue tossing the pasta with the tongs as you gently add the cheese egg mixture in a slow stream. Add a bit of the reserved pasta water to enrich the creaminess of the sauce.
6. Pull the heated serving bowl from the oven and transfer the pasta into it. Garnish the pasta with the additional 2 tablespoons of Pyrenees Truffe and a bit of freshly ground black pepper. Serve hot.