



BLACK PIG bacon & asparagus carbonara

Serves 4 - 6

Quality bacon makes or breaks this dish! Carbonara gets its name from carbon, that is the fresh black pepper in the dish.

for the pasta:

3 1/2 cups all purpose flour

5 eggs

2 tablespoons olive oil

In a bowl, combine flour, eggs, and oil. Knead, wrap in plastic and let rest at least 1/2 hour. Roll out in pasta machine three times at each setting folding it each time (this gives it the tooth). Bring to desired thickness (depends on machine, usually 2 notches above the thinnest setting). At the desired thickness, roll it through twice without any folding (that sets the thickness) and cut with tagliatelle cutter.

6 slices quality bacon, cut in lardons

1 bunch (pencil thin) asparagus, cut into 3/4 inch lengths on the bias

4 eggs, whisked

1 cup fresh grated parmesan cheese, plus more for garnish

kosher salt and fresh ground black pepper

Bring a large pot of salted water to a boil. In a saute pan on medium high heat, cook the bacon until crispy, about 4 minutes. Cook the pasta until done, about 4 minutes. Half way through the cooking add the asparagus. Meanwhile, in a bowl combine the eggs with the parmesan, salt and pepper.

Strain the pasta, reserving 1/2 cup of the pasta water for the sauce. Add the hot pasta and asparagus, some of its water, and the hot bacon and its rendered fat to the egg and cheese. With tongs toss and add pasta water to desired consistency. Season to taste with salt and pepper. It is important that the pasta and the bacon be hot because they are cooking the egg and thickening the sauce and its also important to work quickly so you don't overcook the eggs or they will scramble. Plate up into pasta bowls and garnish with more parmesan cheese.