

Pasta alla Carbonara

- 1/6 pound dry pasta per serving
- 1-1/2 ounce pancetta or bacon, diced, per serving
- 1/6 of an onion, diced, per serving
- 1/2 an egg yolk per serving
- 1-1/2 ounce grated Asiago or Parmesan cheese per serving
- Salt and pepper to taste
- Fresh parsley, minced, to taste

Start cooking the pasta, according to the instructions.

In a large pan, cook the pancetta or bacon, over a medium high heat, until done. Put the pancetta/bacon aside. Reserve a couple tablespoons of the fat in the pan, and discard the rest.

Just before the pasta is done, return the oil to medium-high heat. Remove about 1/4 cup of the water from the pasta.

Cook the onion in the remaining fat for a few minutes, until soft. Meanwhile drain the rest of the pasta and leave in the pot.

Add the pancetta or bacon into the pan with the onion. While stirring, add in the reserved water.

Turn heat to low, and drizzle in the egg, stirring quickly. Add the cheese, and keep stirring. Add in the salt and pepper and keep stirring.

Once the sauce starts to thicken, add in the parsley, remove from heat, and pour over the pasta.

Serve immediately.

Serves: ??

Preparation time: 30 minutes or so

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