

RECIPE

FOR: Pasta Carbonara

FROM THE KITCHEN OF: Cameron Hughes Wine

PREP TIME: _____ COOK TIME: _____ SERVES: 3-4 people

INGREDIENTS:

2 large eggs

1/2 cup grated parmesan

1/4 cup grated pecorino romano

1/4 cup heavy cream

1 lb spaghetti or bucatini

1/2 lb pancetta or bacon

1 lb thin asparagus, cut to 2" pieces*

1/2 cup white wine

1/2 lb shelled english peas

kosher salt

black pepper, freshly cracked

garnish





DIRECTIONS:

1. Bring a large pot of heavily salted water to a boil. In a small bowl whisk together the eggs, cheeses, heavy cream, a large pinch of salt and several turns of freshly cracked black pepper from your grinder. Set aside.
2. Cook the pasta according to package directions subtracting 1-2 minutes from the cooking time and reserving a cup of the pasta cooking water.
3. Simultaneously in a large sauté pan, cook the pancetta until crisp. Pour off all but a generous two tablespoons of the fat. Add the asparagus to the pan and sauté until just tender, about one minute. Transfer the pasta directly from the stock pot to the sauté pan along with the white wine and the peas. Cook for 1-2 minutes. Remove from the heat and pour in the cream mixture. Toss the pasta to coat, stirring until a creamy sauce has formed, adding a bit of the reserved pasta water to thin the consistency if necessary. Serve immediately garnished with plenty of grated parm and more black pepper.

*If you can't find thin asparagus you'll need to blanch it before adding it to the pan as the quick cooking process won't be enough. Just drop it into your boiling, salted water for 2 minutes before cooking your pasta.
