

Fresh Carbonara fettuccini



Ingredients: Fresh pasta:

- 625 ml (2 1/2 cups) of all-purpose flour
- Salt
- 4 big eggs
- 15 ml (1 tablespoon) olive oil

Sauce:

- 8 slices of bacon, finely chopped
- 2 eggs + 1 egg yolk
- 25 ml (1/2 cup) cream 35%
- 250 ml (1 cup) of freshly grated parmesan
- Salt and pepper
- 125 ml (1/2 cup) of chopped parsley to taste
- Chili pepper to taste

Directions: Fresh pasta:

1. Put the flour and a little salt in a big bowl.
2. Make a hole in the center. Put the eggs in the center with the olive oil.
3. With a fork beat the eggs and the oil, gradually mixing them with the flour. When the dough is too thick, pursue mixing with the tip of your fingers, then with your hands. Do not put more flour than necessary.
4. Knead the dough for approximately 10 minutes. It should become smooth, elastic and non-sticky. If sticky, sprinkle a little flour on the dough and continue to knead.
5. Cover the dough with a plastic wrap, leave it to rest for 30 minutes
6. Rolling the dough.
7. Use the pasta machine; follow the manufacturer's instructions to make fettuccini.

Sauce:

1. In a pan, cook the bacon until the fat is almost gone. The bacon must not be crispy.
2. In a bowl, mix the eggs, the egg yolk, the cream and the parmesan. Put aside.
3. Cook the fettuccini for approximately 2 minutes in a lot of boiling salted water.
4. Drain without rinsing.
5. Return the fettuccini in the saucepan; add the bacon, the mixed eggs and the cream with the pasta.
6. Adjust seasoning to desired taste.
7. Put in a large serving pasta bowl, garnish with parsley, chili pepper and serve.