



CASARECCE CARBONARA

by Chef Andrew Zarzosa

PROCEDURE

In a pot, bring water to a rolling boil and add 1 cup of salt.

While water is coming up to a boil, in a skillet over medium high heat, add oil. Once oil is hot add the shallots, garlic and mushrooms. Cook until softened and well cooked (about 8-12 minutes) finish with grated fresh truffle and salt. Reserve.

In a separate pot, bring about 6 quarts of water to a simmer. With a spoon, create a vortex by swirling the water and one by one crack four eggs into the water carefully- making sure not to break the yolks. Poach eggs for about 2 minutes. Remove from the water and reserve until needed.

Add the bacon to the pan and slowly crisp- lowering heat if necessary. In a mixing bowl, separate the remaining egg yolk into the bowl and reserve whites for another use, add the grated cheese to the bowl. Once Pasta is ready, carefully take a ladle of the boiling pasta water and add it to the mixing bowl with eggs and cheese. Carefully mix the water, eggs and cheese until it all comes together. Strain the pasta and add it to the pan of bacon. Then turn the heat off and add the egg mixture to the pan. Quickly and carefully mix so that the pasta and sauce come together. If needed add more pasta water to thin out.

Plate the pasta, top with the poached egg and drizzle the truffle-mushroom condiment around the plate.

INGREDIENTS

- 2 pounds – Fresh Casarecce Pasta (or any short pasta)
- 7 each – Eggs
- 1 pound – Bacon, sliced.
- 6 ounces – Grated Pecorino Cheese
- 4 ounces - Grated Parmigiano Reggiano
- 1 pint – Button Mushrooms, diced
- 1 ounce – Fresh Black Truffle (or substitute with Truffle Oil)
- 1 each – Shallot, minced
- 1 clove – Garlic, minced
- 1 cup – Kosher salt plus extra for seasoning
- ¼ cup – Extra Virgin Olive Oil