

SAN DIEGO

RESTAURANT WEEK

RECIPES

Bucatini Carbonara

Courtesy of Executive Chef Justin Braly



Serves 4

- 1ea Egg, whole
- 3ea Egg yolk
- ½c Parmesan Cheese, grated
- Olive oil
- 4oz. Pancetta, ¼" dice
- 12oz. Bucatini Pasta
- TT Kosher Salt
- TT Black Pepper, ground

Bring 8 quarts of salted water to a boil over high heat

In a mixing bowl combine egg, egg yolks & grated parmesan cheese

In a sauté pan cook pancetta in olive oil over medium heat until crispy; reserve

Once water is boiling cook pasta to desired doneness; remove from water and reserve 1 cup of liquid for sauce

Add pasta & pancetta to egg-cheese mixture using reserved pasta water to "thin" out cheese mix

Season with fresh cracked black pepper & serve immediately