CARBONARA SAUCE

Today at
TRUFFLES

INGREDIENTS

Pancetta, diced	0.5 cup
Rendered pancetta fat	1 fluid ounce
Pecorino Romano, grated	1 ounce
Milk	6 fluid ounces
Egg yolks	3 each
Diced red onion	as desired
Black peppercorns	grind, as desired
Fresh thyme leaves, picked	2 stems
Nutmeg	1 pinch
Salt	To Taste
1 egg yolk per portion if desired for garnish	
Additional cheese for grating	

METHOD & TECHNIQUE

1. Render pancetta in saute pan, strain off the fat, keep fat warm
2. Combine all sauce ingredients in a blender, add the fat in a stream with blender running, pour off the sauce, season if needed
3. Sweat onions in the pan with the cooked pancetta
4. Cook pasta al dente, remove from water and add to pan with onions and pancetta, add sauce and toss with a little of the pasta water
5. Quickly add some shredded cheese while pulling the pasta thru the sofritto
6. Place in dish and top with a raw egg yolk and freshly grated cheese