

BARBETTA

CARBONARA

Serves 2

What you'll need:

- 120g cured pork cheek or flat pancetta
- 2 whole eggs
- 10g extra virgin olive oil
- 60g grated pecorino Romano
- 2g course black pepper
- 60g water

Throw it together:

1. In a frypan on medium heat, fry sliced pork cheek/pancetta, remove from heat before crispy, then add water and set aside.
2. In a bowl, beat eggs, pecorino & pepper. Set aside
3. Add cooked pasta to frypan with pork cheek/pancetta and toss.
4. Add pasta to bowl with egg mix. Mix vigorously until all is well combined.
5. Serve - add extra grated pecorino on top