LINGUINE WITH ARTICHOKES CARBONARA



Menù Ingredients

120 g Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
180 g Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9
250 g Carciofi alla Giudia - HD307
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Linguine
6 Eggs
30 ml. White wine
100 g. Parmigiano Reggiano cheese,grated
40 g. Onion
q.s. Salt and Pepper

Chef: Diego Ponzoni

Method

Serve 6
Cook the linguine in boiling salted water until al dente. Drain the artichokes from the liquid and cut them into julienne. Meanwhile, in a saucepan, with the extra virgin olive oil sautè the chopped onion, add the artichokes and the guanciale (previously cut into cubes), then deglaze with the white wine; and let it evaporate. At this point, in a bowl, with the help of a whisk, beat the eggs together with the grated parmigiano reggiano and season with salt & pepper. Drain the linguine and sauté them in a pan together with the artichoke and guanciale sauce. Remove the pan from the heat and add the eggs mixture; mixing carefully and quickly. Serve with a drizzle of Pecorino cheese sauce.

Gluten Free Method

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