

Carina's Feast

WINERY



PENNE ALLA CARBONARA CON SALAME



PAIRED WITH 2012 BARBERA, YIELD: 4 SERVINGS

INGREDIENTS:

3 EGGS, BEATEN
1 CUP PARMESAN CHEESE, GRATED
2 TABLESPOONS OLIVE OIL
4 OUNCES SALAMI, SLICED 1/2" STRIPS
1 CUP PASTA WATER (RESERVE AFTER COOKING PASTA)
1 CLOVE GARLIC, CRUSHED
12 OUNCES PENNE PASTA
2 TABLESPOONS FRESH ITALIAN PARSLEY, CHOPPED
2 TABLESPOONS FRESH BASIL, SLICED INTO THIN RIBBONS
KOSHER SALT AND FRESHLY GROUND PEPPER

METHOD:

1. Whisk together eggs and Parmesan cheese in a large bowl.
2. Cook the penne (or any pasta shape of your choice) in heavily salted, boiling water until al dente. Reserve 1 cup of pasta water before draining the pasta.
3. Meanwhile, heat a skillet over medium-high heat. Add the olive oil and salami and cook until the salami is crisp.
4. Add the hot pasta to the egg mixture, along with the garlic and half the salami and toss the pasta mixture. Immediately add enough pasta water to coat pasta into a creamy sauce.
5. Season with salt and pepper.
6. Serve immediately topped with chopped parsley, basil and remaining salami.