



Prosciutto

CARBONARA

serves 2

- 150g spaghetti
- 3 egg yolks
- 1 tbsp fresh parsley, chopped
- 3 tbsp Parmigiano Reggiano, finely grated
- ½ tbsp olive oil
- 3 tbsp Soleterra d'Italia prosciutto, cubed
- ¼ tsp minced garlic
- ¼ cup dry white wine

Cook the pasta al dente in salted water. Drain and set aside.

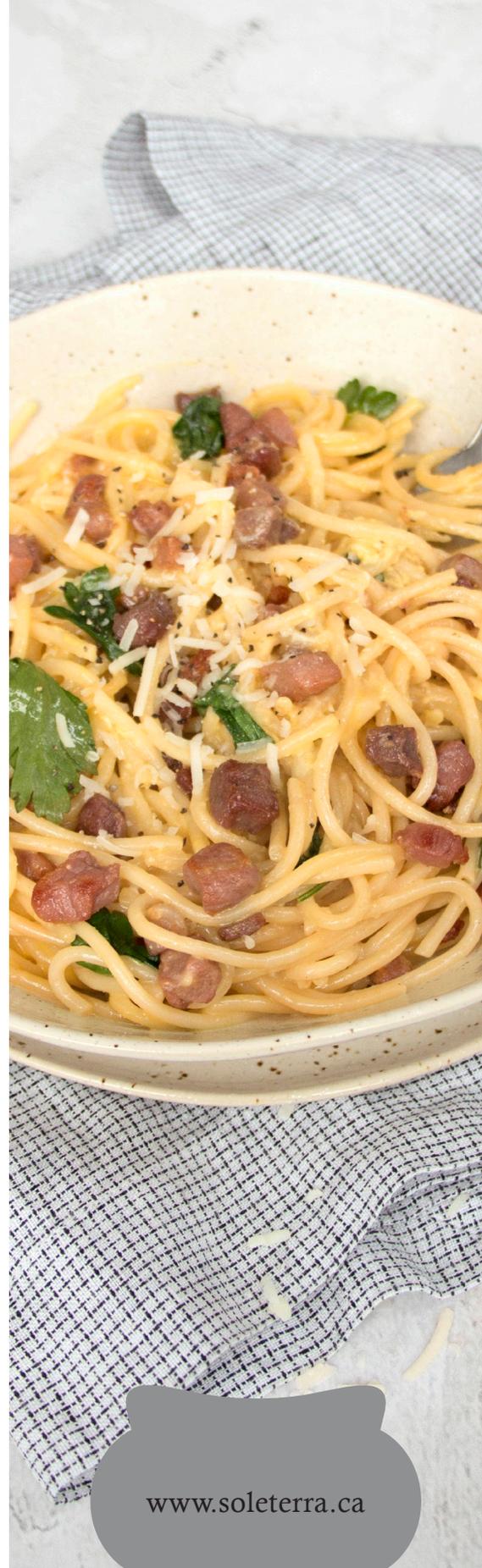
In a small bowl, combine the egg, parsley and 2 tbsp of cheese and set aside.

Add oil to a pan on medium and cook the prosciutto until slightly browned. Set aside 1 tsp of prosciutto for garnish.

Add garlic to the pan and stir for a few more seconds. Add wine and reduce by three quarters. Turn the heat to low and add the cooked pasta. Season with pepper. Remove the pan from heat.

Add the egg, parsley and cheese mixture to the hot pasta, constantly stirring so the egg thickens without being scrambled.

Immediately transfer to pasta bowls and sprinkle the rest of the cheese over it. Crack a generous amount of black pepper on top, garnish with the rest of the prosciutto and serve.



www.soleterra.ca

Soleterra d'Italia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.