

Fettucine Carbonara

4 ozs fresh fettucine, see recipe
4 ozs Mangalitsa bacon lardons, blanched, see recipe
1 oz parmesan cream, see recipe
2 tbsps chives
2 tbsps parmesan cheese, grated
1 farm raised egg yolk
1/2 tbsp cracked black pepper
salt to taste

Fettucini

Place pasta in salted boiling water and cook for four minutes.

While pasta is cooking, in a thick bottom sauté pan, over medium high heat, place the bacon lardons and render until just crispy.

Drain off 1/2 the rendered fat, and away from the flame, add chicken stock and allow to create a suspension.

Add parmesan cream and black pepper and reduce slightly.

Remove pasta from the boiling water and add to sauce pan, cooking pasta in the sauce briefly.

Spin pasta and place in a serving bowl, top with egg yolk and grated parmesan. Serve.

Pasta Dough

2 lb flour
24 ea. egg yolks
4 ea. egg whole
2 tbsps olive oil
4 tbsps milk
Semolina

1. Place flour in center of mixing bowl with paddle.
2. Whisk egg yolks, whole eggs, oil, and milk.
3. Turn mixer on speed #1 and slowly pour egg mixture into center of flour, slowly, until dough comes together.
4. Remove dough from machine and knead by hand for approximately 10 minutes until dough is smooth and elastic.
5. Divide dough into quarters and wrap in plastic. Let dough rest for one half hour.
6. Begin by rolling dough through the #10 setting of the pasta machine. Repeat two to three times to even out the dough.
7. Fold in half and make a quarter turn, rolling through #10. Repeat process 5 times. Roll dough down to #5 and fold in thirds.
8. Begin at #10 again rolling through each number twice until you reach between 0 and 1, then roll only once.
9. Place dough sheet on semolina and cut into desired shapes.

Parmesan Cream

3 qt heavy cream
2 ½ cups grated parmesan cheese
nutmeg to taste
salt and pepper

1. Scald the cream and season with nutmeg salt and pepper
2. In three equal batches puree 1/3 of the cream with 1/3 of parmesan cheese
3. Adjust seasoning
4. Ice and reserve for service

Mangalitsa Bacon

2 lb Mangalitsa pork belly
4 lb kosher salt
¼ lb Sel Rose (himalayan pink salt)

1. Dry and trim pork belly.
2. Prepare a sheet pan with clean roasting rack wrapped with cheese cloth.
3. Season pork belly with Sel Rose.
4. Lay ½ the kosher salt on the prepared pan.
5. Lay pork belly on the salt layer and cover with remaining salt.
6. Cure pork belly for two weeks, turning every 4 days.
7. Rinse belly from cure after allotted time.
8. Dry belly for two days in a cool place.
9. Once dry, smoke belly with applewood chips @ 175 degree f.
10. Cool and allow to cure for an additional two days.