

Spaghetti alla Carbonara

Chef Concetta Mascari

¼ t saffron

1-pound spaghetti

½ pound pancetta

3 T extra-virgin olive oil

1 small onion, small diced

4 cloves of garlic, finely chopped

½ C dry white wine

3 eggs at room temperature

1 C of grated pecorino cheese

½ C of chopped parsley

Salt and Pepper to taste

Bring a large pot of water to a boil, salt the water and cook pasta to al dente. While the pasta is cooking take out 1 cup of water and dissolve the saffron.

While the water comes to a boil, heat oil over medium heat. Add pancetta and cook until slightly crispy, about 4 minutes. Add the onion and cook until translucent, about 3 minutes. Then add the garlic and sauté for 3 more minutes. After everything is cooked add the white wine and saffron infused water being sure to get all the brown off the bottom of the pan that the pancetta left. While that is cooking whisk the eggs, cheese, pepper and parsley together.

Drain pasta and add to the skillet, Toss everything together, then turn off the heat, add the egg mixture and toss to coat the spaghetti evenly. Serve immediately with some extra cheese and parsley on top.