

INGREDIENTS

- 500g Fettuccine pasta
- 6 Egg yolks
- 100g Sea Urchin Harvest Creamy Pods
- 300g Smoked speck, diced
- 4 Garlic cloves, finely chopped
- 200g Parmesan cheese, grated
- 1 Bunch chives, chopped
- 100g Butter
- Sea salt

METHOD

1. Place a frypan over a medium heat, add the speck and cook until golden brown.
2. Add the garlic and sauté for about 2 minutes until it has cooked through and the fat from the speck has rendered, then remove from the heat.
3. Meanwhile – use a blender to mix the egg yolks, sea urchin and parmesan cheese until well combined.
4. In a pot of salted boiling water, cook the pasta until al dente then drain, reserving the pasta cooking liquid.
5. Transfer the pasta into a large cold pan, add the egg and sea urchin mixture with a ladle of the pasta cooking liquid, the butter, speck, speck fat and garlic.
6. Place over a low flame and toss the pasta until the egg mixture thickens to coat the pasta.
7. Transfer to a serving bowl and finish with the chopped chives, sea salt and some more parmesan.