

wineXpert™

LE23

PANCETTA EGG PASTA

So simple, yet so wonderful
to the very last noodle-y slurp!

PREP TIME: 10 MIN
TOTAL TIME: 25 MIN

COOK TIME: 15 MIN
YIELD: 4 SERVINGS



INGREDIENTS:

1 lb (500 g)	spaghetti noodles
2 tbsp (30 mL)	olive oil
4 oz (125 g)	pancetta, chopped (about 1 cup)
2 large cloves	garlic, finely chopped
	fresh ground pepper and salt
1/2 cup (125 mL)	chopped fresh parsley, basil or a mix of both
1/2 cup (125 mL)	grated Parmesan cheese
4	lightly poached or fried eggs



METHOD:

Boil pasta in a large pot of well-salted boiling water until al-denté. Measure out 1 cup (250 mL) of the pasta cooking water before draining.

Meanwhile, warm olive oil in a large skillet. Add pancetta and cook until browned. Stir in garlic; cook for 2 minutes or until fragrant.

Add drained hot pasta to skillet along with reserved pasta water. Toss for 1 minute to coat. Remove from the heat and toss in fresh herbs and Parmesan cheese. Season with salt and pepper to taste.

Divide between serving bowls. Top each serving with a poached egg.

Tip: For poached eggs: bring a shallow pan of water with 1 tbsp (15 mL) white vinegar to a gentle simmer. Crack fresh eggs, individually, into a small bowl. Gently slide into the water. Simmer for 4 minutes. Remove with a slotted spoon to a paper towel-lined plate to blot dry.



PAIR WITH:
LE23 WINEMAKER'S
BLEND

