

Tortellini Carbonara (traditional)

Yield: 12 portions

Ingredients:

Cheese tortellini, precooked or fresh	3 lbs.
Pancetta, julienned	8 oz.
Rosemary, minced	2 T
Garlic confit	1 oz.
Eggs	1 doz.
Heavy cream	1 c
Parmesan	12 oz.

Procedure:

This dish should be cooked to order.

1. Render the fat from 3 oz. of pancetta in a sauté pan. Start it slow, and increase the temp as you go along.
2. Heat pasta momentarily in a dunk pot. Drain thoroughly and quickly and immediately add to the hot rendered fat. Add oil as or if needed.
3. When the pasta is thoroughly coated in the hot fat, remove to a separate bowl. In the bowl have ready 2 beaten eggs.
4. Stir thoroughly and at once, so that the eggs and fat bind to form a sauce. Add warm cream , rosemary and parm to finish the dish.
5. Serve at once.

Notes: many recipes will add peas or seared mushrooms to this dish. Use unsmoked bacon or salt pork in the absence of pancetta.